

WHEAT CLOSE

TUESDAY

Single Copy, Five Cents

City Budgets Hard Hit By Heavy Snow

By The Canadian Press
The piling drifts left in the

of Canada's larger centres soaring to peaks that in many cases may reach record pro-

ice hazards already is twice as heavy as last year in some cities.

authorities report the cost is greatly in excess of that for the winter of 1937-38.

spent on snow removal in Montreal. A \$750,000 appropriation for disposal of snow has been exhausted and the civil administration had to

Toronto appropriations for snow cleaning and cindering—no sand is used unless cinders are unavailable—total \$35,150 this winter, about the same as last year.

G-tawa, a much smaller city than

\$100,000 this year compared with \$160,000 for all of last winter. The February snowfall there of 33 inches has been the heaviest since Febru-

Western Canada, like the east, has had heavier and more severe snow storms this winter. Calgary has

Cost will be heavier also at Ed-

was an exceptionally heavy month and cost \$8,100. Annual cost at Lethbridge averages about \$4,000 but a storm last November cost

Snow removal costs at Vancouver so far have reached \$4,000, about the same as usual.

CHARTER MEMBER OF OLD TIMERS

One of the charter members of the Northern Alberta Diocesan

died in a city hospital on Tuesday morning. Her husband died in January of last year.

James of Courtenay, B.C.; William of Yellowknife; Richard of Ottawa; Robert and Harry of Gold-

IMPORTANT

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S.C. LEADER IS STOPPED DURING TALK

Speaker Prevents Blackmore From Outlining Monetary Reform Plans

OTTAWA, Feb. 28.—Recalling how often his party had been

forced to give working details of its monetary reform plan, J. Blackmore, leader of the Social Credit group, told the house of commons last night he would be "more specific" than he was stopped by Hon. P. F. Cargill, speaker of the house.

Mr. Blackmore was about to tell the government how it could finance with interest-free money a guaranteed fixed minimum price of 80 cents a bushel on wheat, sought in a resolution then before the house.

Mr. Cargill ruled Mr. Blackmore could discuss only the question of whether the resolution should be adopted and "not discuss our monetary system or how the money could be obtained."

AWKWARD POSITION

Mr. Blackmore said the Social Credit group had been in "an awkward position." He likened their position to that of a man who would tell people 150 years ago he could cure peritonitis by cutting the patient open.

"Imagine what people would

have said to that 150 years ago. We are in this position that if we were to say 'cut the patient open to start with,' it would seem to be founding that people would oppose it at once."

SPEAKER ADAMANT

The speaker was adamant to all Mr. Blackmore's arguments and the Social Credit leader said his speech about declaring his group would create opportunities for "winning their monetary policy legislation."

Hon. Ernest Lapointe, minister of justice, said, "There are many works and reforms that I should like to have in my power of attorney, but the finance minister says there is no money for them. I suggest we both say for those things and one day we will try to convince the minister that there is money somewhere so we could have what we want. But this, I believe is not the time."

WHEAT PARLEY IS POSTPONED FOR ONE DAY

OTTAWA, Feb. 28.—A meeting for today between the committee of wheat committee and an 18-man committee representing western Canada opinion on the wheat program has been postponed until tomorrow.

It is understood the committee had not completed work on the recommendations for assisting western farmers which will place before the government.

The western committee is expected to recommend that the Canadian wheat board be continued, that a guaranteed minimum price of at least one to last year's be maintained and that some special measures be devised to aid growers and coarse grains.

The committee was set up following the markets conference called at Winnipeg in December by Premier Bracken of Manitoba and its basic recommendations were decided upon at a meeting in Saskatoon last month.

PROSPERITY IS WELL ON WAY M'KENZIE SAYS

TORONTO, Feb. 28.—D. G. McKenzie of Winnipeg, vice-president of the United Grain Growers' association, said Monday in a luncheon address that prosperity is well on its way for western Canada.

"It is not impossible that new uses for wheat in industry will absorb all Canada's surplus in the too distant future," he told the Canadian Club. "The United States they are building houses made entirely of agricultural products. Right now Canada we could use 6,000,000 bushels of wheat a year producing alcohol."

Good rainfall and the prospect of increasing exports of wheat have banished all feeling of gloom in the prairie provinces, said Mr. McKenzie.

Canadian Firm To Make Planes In Mexico Soon

MEXICO CITY, Feb. 28.—Howard Klein, representative here of Canadian Car and Foundry Company, announced last night his company had completed a deal with the Mexican government for construction of 40 Grumman military two-place planes and 10 convention type training ships.

The planes are to be constructed in the government-owned factory operated under company supervision. The company will provide the machinery, the government the plant.

Premier Says No

LONDON, Feb. 28.—Dr. Edwin Rimmer, Labour Minister, said Prime Minister Chamberlain in the House of Commons if he would consider the introduction of legislation to compel wage earners to disclose their wages to their wives. Mr. Chamberlain said he would not.

Mardi Gras Queen



She reigns in merriment and mirth! Debutante Charlotte Hardie, daughter of an old Louisiana family, is Queen of the Carnival of Mardi Gras, New Orleans. Her subjects: thousands of revelers.

Publications Censor Draws Still Tighter Control Over Magazines

By THOS. WAYLING

Exclusive to Edmonton Bulletin

OTTAWA, Feb. 28.—The Dominion Examiner of Publications (the censor) is drawing still tighter the reins of control on imported publications.

Within the past year over fifty magazines and periodicals have been banned from import into Canada.

Not because of any sudden "clean-up" idea but because that is the censor's job.

He has at various times shut out from Canada over 500 publications that transgressed against good taste, decency, morality or religion, or the constitution.

The country is full of self-appointed censors who go to one extreme and the careless individuals who believe that anything should go whether it is fit to print or not.

Mr. Sidney Roe has been Dominion examiner of publications for a great many years.

He has in his term of office published many non-Canadian publications without actually banning them. Certain American publications in the U.S. sometimes find it difficult to understand the objections of the Canadian Censor.

The demand for detective stories is almost universal yet such stories are always rigidly scrutinized. The core censorship lies in the hands of the people.

Publications are quick to sense public demand. If the demand is for an old advertising phrase, if the public "accepts no substitutes" for such reading matter the Dominion censor would not need any censor, and if there is one of the mania, tireless, tireless in the way of circulation, it is that of the thinker who must hold the balance between prudery and license, horror and adventure, romance and licentiousness—the Dominion censor has shut out of publications and would fill a library wing all its own.

He doesn't keep 'em, he burns 'em.

200 Seized Rifles Returned By Police

COLLEEN, Feb. 28.—The 200 rifles, seized in this district by police following the fatal shooting of Robert Glendinning last May 28, have been returned.

Ballistic experts of the Royal Canadian Mounted Police in Regina tested the guns in an effort to find the weapon that fired the bullet into Glendinning's chest. The weapon was not found.

Heads Impaled

SHANGHAI, Feb. 28.—Three heads, one male and two female, were found Monday morning on a fence in west Shanghai. In the area controlled by the Japanese. There was a note left stating these three had been killed as a warning to Chinese who became spies for the conquerors.

Roosevelt Administration Making Concerted Bid To Rally Business Faith

By LYLE C. WILSON

Exclusive to Edmonton Bulletin

WASHINGTON, Feb. 28.—The Roosevelt administration appears to be making a concerted bid to rally business confidence in a new recovery drive.

Presidential and cabinet statements accumulate to support the belief that president Roosevelt may be launching a new drive to accelerate business improvement.

The outstanding developments so far seem to be a retreat from some of the public utilities question, the possibility that something substantial may be achieved in solving the problem of competition between federal and private funds for the relief of electrical power.

Evidence of a consistent conservative political trend is being followed now what appears to be a new deal bid for business support.

There, in turn, are clinked by formal assurance that the administration has turned from reform to recovery.

This assurance was uttered Friday night by Secretary of Commerce Harry L. Hopkins, in a significant speech in Des Moines, Ia. It had been widely publicized as a statement of some new administration policy toward business.

Hopkins spoke generally of the differences and solution of the railroad problem. He attacked the public utilities question more directly, insisting that there is a meeting of minds between the utilities and the government relative to the appropriate spheres of action of the government on the one hand and privately owned utilities on the other.

The most significant element in the address probably was this: "With the emphasis shifted from reform to recovery, this administration is now determined to do what recovery with all the vigor and power at its command."

Vice-Regal Visit
VANCOUVER, Feb. 28.—Governor-General and Lady Tweedsmuir will spend five days in Vancouver from March 16 to March 20, inclusive. It was announced Monday by J. M. Macdonald, honorary vice-camp to His Excellency.

A similar inquiry concerns reports that the government has received confirmation or denial of the report Japanese interests have acquired control of British Columbia timber lands containing an estimated 1,200,000,000 feet of timber. These lands are located on Mainland Island, on the Queen Charlotte Island and on Vancouver Island, south of Cowichan Lake.

Mr. Macdonald asks whether the government has undertaken operations at surf inlet mining camp and construction of dredging there of timber suitable for oil storage.

At the same time, he asks whether the government has received confirmation or denial of the report Japanese interests have acquired control of British Columbia timber lands containing an estimated 1,200,000,000 feet of timber. These lands are located on Mainland Island, on the Queen Charlotte Island and on Vancouver Island, south of Cowichan Lake.

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M.P. QUERIES JAP ACTIVITY ON B.C. COAST

By J. EDWARD NORROSS

Exclusive to Edmonton Bulletin

LONDON, Feb. 28.—The possibility that a dignified position involving little work but great responsibility, or, in the alternative, a seat in the House of Lords, will be offered to the Rt. Hon. R. B. Bennett is foreboded by The Times in a leading article, welcoming the former premier of Canada to this country.

"Though he is nearing seventy, and his health, if nothing else forbids a return to the daily grind of office," says The Times, "it is not likely that he will be allowed to retire altogether into private life."

For men of his sort there are always opportunities of one kind or another.

Recording that even his lifelong opponents had recognized Mr. Bennett's sturdy Canadianism which in him has always been combined with a passionate devotion to the British Empire and the ideals for which it stands.

His interest in Japan have won respect of mines at Sidney, British Columbia, and in London, through dummies at Corporation.

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London Times: Visions Seat in House Lords Will Be Bennett's Lot

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this NEW 1939 CHEVROLET can be YOURS

USED CAR BUYERS!

Use your opportunity to own a brand-new 1939 Chevrolet—without spending a penny more than you would for a good Used Car. Here it is all you have to do: Write the Used Car Buyer's thinking of priced at \$200.00 or more from Chevrolet-Oldsmobile dealer, Edmonton Motors, Ltd.

WRITE A BRIEF ESSAY—

not more than 50 words on "Why I Bought My Used Car from the Edmonton Motors, Ltd."

YOU WIN—

a brand-new 1939 CHEVROLET in exchange for your Used Car—if your essay is judged the best. And you compete ONLY with those Used Car purchasers who buy from The Edmonton Motors, Ltd. during this contest.

ACT NOW!

Take advantage of this wonderful chance. And take advantage, too, of the unequalled USED CAR values we offer. They are the lowest Used Car values in the world! The famous O.B. Used Car Guarantee.

Come In Today!

Choose from the cream of these Used Car selections, while they last, at today's low prices. Enter this great "New Car for a Used Car" Contest. JUST BUY NOW... WRITE a simple essay—and you may be the lucky motorist who will WIN a new CHEVROLET at a saving of many hundreds of dollars!

READ THESE SIMPLE RULES:

1. Any purchaser of a Used Car, priced at \$200.00 or over, and bought from The Edmonton Motors, Ltd., is eligible to win.
2. The entrant's essay, 50 words or less, must be written on an Official Contest Entry form, and handed in to the dealer between February 25th and April 1, 1939.
3. Essays must be written on the subject "Why I Bought My Used Car from the Edmonton Motors, Ltd."
4. The entrant submitting the winning essay will turn back the Used Car purchased during the contest to the dealer and receive a new car.
5. (a) A new Chevrolet Coach to be given to winner if Used Car purchased ranges between \$200.00 and \$300.00.
6. (b) A new Oldsmobile coach to be given to winner if Used Car purchased ranges from \$300.00 up.
7. In the event of two or more contestants submitting the same winning essay, the award will be for the Essay received first at the dealer's office.
8. All Contest entries will be turned over to an independent and impartial jury of judges, and their decision will be final.

(c) It is the obligation of the Winning Purchaser to turn back to the Dealer, the Used Car purchased, in the same condition as originally delivered to him, except for the normal wear and depreciation of normal driving.

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CHEVROLET 1938 Master Coach \$765	PONTIAC 1938 Deluxe Sedan \$515
CHEVROLET 1937 Master Deluxe Sedan \$795	STUDEBAKER 1934 Truck \$415
CHEVROLET 1938 Standard Truck Coach \$615	CHEVROLET 1932 Sedan \$375

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4491, 4493, 4

W E I M A S

Wednesday Morning Special

Personal Shopping Only

WOODWARD
THE BEST FOR LESS

Cash and Carry Ready-to-Wear

STORE HOURS: 9 A.M. TO 1 P.M. - TELEPHONE 3311

[illegible][illegible]

STAPLE SECTION

Pillow Slips

500 Pairs Bleached Pillow Slips
42 inches wide, deep blue
ready for use. A four year
Special, Wednesday
Mornings, pair only **28¢**

Bleached Sheets

This is just the time of year when you
need a real special in Bleach-
ed Sheets. Here are 100 more bleached
sheets, 42 inches wide at a very low
low price. They are a very good, strong,
firm, and durable quality. Satisfac-
tion or money back. The double-bed
size for Four Hours
Wednesday Mornings, each **\$1.00**

[illegible][illegible]

WEDNESDAY MORNING VALUES FOR
A Wednesday Special in Men's Flannellette and Broad
 Choose from either: Flannellette Broadcloth Pyjamas at a Wednesday
 special a real saving. Smart Broadcloth in lapel collar style, with plain
 Flannellette in either lapel collar or open neck style and in pique end, button
 Sizes 36 to 44. **\$1.15 or**
 Wednesday Bargain, pair
Men's Tweed Pants Low Priced for Wednesday
 A grouping of Men's Tweed Trousers at a greatly reduced Wednesday Morning
 from good wearing. New or serviced colors of all sizes, groups and
 a real Trouser Bargain. Sizes 32 to 44. Wednesday Morning Bargain, 2 pair
 2 pair

[illegible][illegible]

a very reasonable price. A good
 selection to choose from. **\$1.00**
 sl. each
 Clearing all Dressing Rooms consist-
 ing of pajamas, robes, finger-me-nois,
 wreaths. Freshen up your costume
 and hat with one of these **25c**
 smart flowers. Each
 —On the Second Floor

TODAY'S MARKETS

Chicago and Winnipeg Grain Prices

WINNIPEG GRAIN MARKETS

By James Richardson & Sons

WHEAT—	Open	High	Low	Close	Season's
Can. No. 1	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 2	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 3	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 4	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 5	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 6	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 7	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 8	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 9	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 10	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2

CHICAGO GRAIN MARKETS

By James Richardson & Sons

WHEAT—	Open	High	Low	Close	Season's
Can. No. 1	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 2	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 3	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 4	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 5	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 6	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 7	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 8	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 9	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2
Can. No. 10	67 1/2	67 3/4	67 1/2	67 1/2	67 1/2

Toronto Stocks

By James Richardson & Sons

Algonquin	14.00
Beattie	14.00
Beattie	14.00
Beattie	14.00
Beattie	14.00
Beattie	14.00
Beattie	14.00
Beattie	14.00
Beattie	14.00
Beattie	14.00

MARKET MOVEMENTS

FEBRUARY 25, 1939.

At New York: High, closing at 62 1/2; Low, 62 1/4; Range, 62 1/4-62 1/2.

At Montreal: Fractional advance.

At Toronto: Strong tone.

At Winnipeg: Unchanged, closing at 62 1/2.

At Chicago: Unchanged to lower, closing at 62 1/2.

At Montreal: 100-135, frame, 50-60.

At New York: Pound, 46 1/2; U.S. dollar, 100-135, frame, 50-60.

At Montreal: 100-135, frame, 50-60.

At New York: Pound, 46 1/2; U.S. dollar, 100-135, frame, 50-60.

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WHEAT PRICES ARE UNCHANGED

FEBRUARY 25, 1939.

Winnipeg, Feb. 25.—Light offerings and general lack of interest in wheat futures prices close to previous levels at Winnipeg today. Final prices were unchanged, May at 62 1/2, July and October 62 1/2.

At Montreal: 100-135, frame, 50-60.

At New York: Pound, 46 1/2; U.S. dollar, 100-135, frame, 50-60.

At Montreal: 100-135, frame, 50-60.

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Canada's 1938 Silver Output Is \$9,527,446

By THOMAS WATLING

OTTAWA, Feb. 25.—Canada produced 48,227,446 worth of silver during 1938 and exported to the U.S. \$1,833,921 in bullion and concentrates.

Thomas Reid (Lib. New Westminster), asked the government if any representations had been made by the government of the U.S. that future purchases of newly mined silver be paid for by goods manufactured or produced in the U.S.

The answer was in the negative.

The following further information was given to Mr. Reid:

PRODUCTION OF SILVER IN CANADA, 1932-1938.

Year	Production (lb.)	Value (\$)
1932	13,187,880	5,746,027
1933	16,415,282	7,700,840
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1938	48,227,446	22,977,714

The secretary to the treasury of the United States has authorized the Federal Reserve Bank of New York to make purchases of Canadian newly mined silver through the Bank of Canada at a price fixed by the United States Treasury. While no information is available as to the amount of silver purchased under this arrangement, the figures covering exports of silver bullion, ore and concentrates to the United States for the years in question are as follows:

Year	Exports (lb.)	Value (\$)
1932	13,187,880	5,746,027
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ROYAL CANADIAN NO. THREE WELL IS SPURRED IN

ROYAL CANADIAN No. 3 located half a mile west of Comstock No. 2 and north of the latter well, has been drilled in with rotary equipment. The well is being drilled by the Royal Canadian No. 3 is not yet a mile from the southeast of the No. 2 location.

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Hudson's Bay Company

Don't Miss These Extra Values

WEDNESDAY MORNING

AT THE HBC STORE

Store Hours Wednesday 9:30 to 1 p.m.

STANDFAST VARNISH 61c

For floors, woodwork, etc. Clear gloss, light oak and dark oak shades. WEDNESDAY MORNING, Quart.

STANDFAST WALL PAINT 62c

Suitable wall finish or use as an undercoating. Stock up with a supply now. WEDNESDAY MORNING, Quart.

MEN'S SANFORIZED OVERALLS \$2

Good news for working men! King's blue denim bib overalls of Union make. Complete overall comfort, cut and roomy for freedom of movement. Rip-proof, tough back yoke. Size 36 to 44. WEDNESDAY MORNING, Pair.

'BIG BOSS' WORK SHIRTS \$1

New shipment! Sanforized slubbed Chambray, Covert Cloth and Railroad Blues. Full fitting but comfortable. Triple stitched for long wear. Two breast pockets. Sizes 14 to 18. WEDNESDAY MORNING, Each.

STURDY WORK GLOVES \$1

Genuine horsehide or moonshine that is soft and pliable. Resilient in roper

Looking Them Over

By Jack Kelly
Soccer Strike
Hockey Too?
To Fete Grads

TODAY's big story in the sports world is the strike called by players of English First Division soccer clubs. The boys are striking for the same reason that everybody else does—more money and better working conditions.

Their demands seem real enough to follow over on the side of the Atlantic where ball players draw \$20,000 a year and make very big winnings that they should work so hard for such hamburger money. The English ladies also get \$40 per week for a 26-week season which makes a mere \$1,040. They would like \$100 a week pocket money during the off-season which amounts to another fifth of \$400 or a yearly total of \$1,600.

Of the striking soccer side getting their raise in pay, if they are good enough to draw crowds of from all the way from 20,000 to 60,000 paid admissions, then they should be paid more so that they would be able to spend a bob or two once in a while without worrying about whether the wife will hit them with the rolling pin and kitchen stool when they come home. It is very hard to play good soccer with such worries as that.

However all I know about Old Country soccer is what some ex-players here tell me—and they are quite unanimous in figuring that the strike will not get the boys as much as an extra tuppence in their pay envelopes. They point to the strike that was tried in 1900. The soccer moguls kicked it quick by inviting a bunch of amateurs in to fill the benches that the strikers had stepped out of. It is reported that the pro grained their trousers before the amateurs had got anywhere in the vicinity of the club house.

It isn't that the moguls can't afford to meet the demands of the players—it's because of what it is feared that they are going to do. If the strikers win, a strong players' union will blossom out over night and gradually force the wage scale right up to a point where soccer strike drama may have to be done.

Don't be misled by this big game you hear of in Old Country soccer. Most of those twenty or thirty thousand tickets that are present have paid only a shilling for the privilege. Then the club pays only 40 cents a season. The income accordingly isn't as big as you might think, just the same it is not to be sneezed at in any way.

The Possibilities Intrigue

But the thing that makes this strike an interesting is that if it is successful, all unions and strikes may spring up in every sport. Ideas opened fast these days—especially if there is any money to be made out of it. Suppose the National Hockey League organized an eight-night union and present players and replaced them with good amateurs. What do you think the public reaction would be? Personally I think it'd be the average U. S. fan would get more difference. On second thought I'd include the average Canadian fan with his U. S. brother.

New don't misunderstand me. I'm not suggesting that good amateurs are as good as N.H.L. stars. I know that they aren't. However, I do doubt that the average amateur will notice much difference in the hockey game. The place of two N.H.L. stars he sees two really smart amateur outfits fighting it out.

The N. H. L. boys are in a much better position to stage a strike, however, than the soccer lads are. This is because the pro moguls can't call in good amateurs by crooking a finger as the old country soccer moguls can. And this is because our good amateurs here are all taken care of financially and under contract. Furthermore the C. A. H. A. has no considerable say now about what the N. H. L. may do about not signing up amateurs.

Boosters Plan Grad Reception

SPONSORED by the Sport Booster Club, the Grads will be given a public reception in the McDonald hotel on their return from the present eastern trip. The date is March 6. The McDonald club is Canada's greatest gift for 1938 and also the return marked. A happy new electrical timing bell for their home games will also be presented to the girls. This will allow the girls to know exactly what time always makes me think that maybe "Joe's" game is walking in the arena.

Carnival games and speed skating champions will be presented at the gathering, which is limited to 500. Reservations may now be made at Mike's News Stand.

Scena Seniors Score 6-1 Win High School Playoffs

STRATHCONA Seniors continued their undefeated march in the High School Senior Hockey League last night as they walloped Victoria 6-1 in the opening game of a two-game, total goal series for the league championship at the Norwood rink yesterday afternoon. The Scena sextet romped through the regular league schedule without the loss of a single game. The second game in the series will be played Thursday afternoon at Varsity rink.

Strathcona took a 3-0 lead in the initial contest, increased the margin to 5-1 in the middle period and then held on for a final 6-1 verdict.

Victoria, who led the two game during the regular schedule, and to the Scena squad, again found themselves no match for the power of the Scena players. The Scena players were disappointed by the poor performance of the Victoria players, who were the only display of kicking since the roller that almost had the Victoria boys adding.

Smiley Harris gave the Scena

Don't Operate For Enlarged Prostate

ON AN UNUSUAL CASE OF MEN, CONNELL L.

Don't let the fear of surgery and other side of men with treatment.

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Believe It or Not

... By Robert Ripley



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Bentleys Set Pace As Others Lose 5-2

Exclusive to Edmonton Bulletin

DRUMHELLER, Feb. 28.—Drumheller Miners had blistering speed last night and that speed took them a step toward the Alberta Senior hockey championship finals by decisively trimming Turner Valley Oilers 5-2 in the first game of the best-of-three semi-final series.

Spailling, goalkeeping, by Bill Roche of Oilers, speed of the four Bentley brothers, and the rousing protest of 2,000 fans over the Valley's first goal highlighted the game. Second contest of the series will be played at Calgary Wednesday night.

Bentley brothers, Max and Doug Bentley, played the key role for the Miners. They each tallied twice with Maxie playing across a pass for a third point. Bob Kennedy got the other Miner tally. Andy Chakowski and Pete Atkinson moved unassisted for the Oilers.

REAL RIOT SCENE The goal scored by Chakowski was the one so loudly protested by the fans. The late gentleman on the critical side of the fence threw everything handy to the ice and had been prevented from committing mayhem against the visiting goal judge who was taken off the ice on a stretcher.

Miners led at this stage of the game by a 3-1 score and Doug Bentley partially pacified the crowd by steaming through for a fourth goal. Maxie still practically put the ice on ice.

Miners had two-thirds of the game, and kept the Oilers in the Old territory for most of the time. Maxie scored twice, once in the first half and once in the second half. In a sparkling display of netminding, goalie Roy Bentley kept the Oilers out. Maxie scored twice in the second half of the second with another couple of counters by Max and Doug, both of whom also played. Chakowski's dubious goal was the only one scored by the Oilers.

FORGED ALIVE For the first five minutes of play, the Oilers were in the Old territory, but the Miners scored twice. Maxie scored twice, once in the first half and once in the second half. In a sparkling display of netminding, goalie Roy Bentley kept the Oilers out. Maxie scored twice in the second half of the second with another couple of counters by Max and Doug, both of whom also played. Chakowski's dubious goal was the only one scored by the Oilers.

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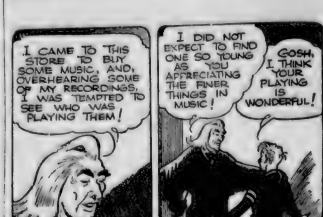
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CAR DEALER . . . SERVICE PLUS RELIABILITY

—By Merrill Blosser





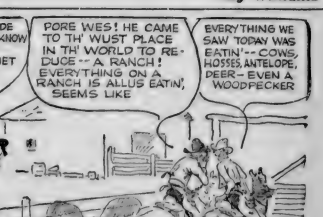
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— *Journal of the American Medical Association*

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Edmonton Bulletin

AN INDEPENDENT

NEWSPAPER IN

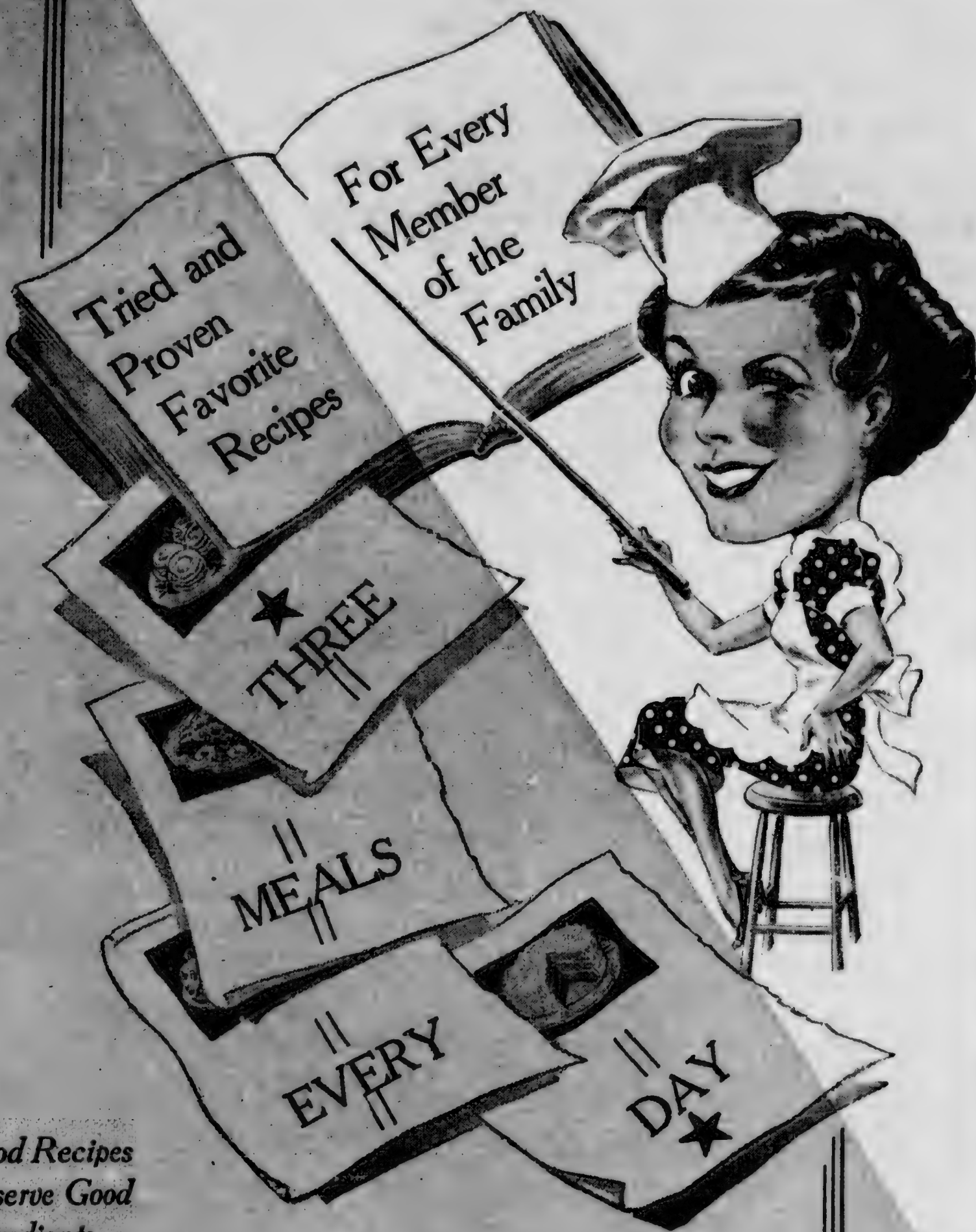
PUBLIC SERVICE

THIRD SECTION

EDMONTON, ALBERTA—TUESDAY, FEBRUARY 28, 1939

PAGES 1 TO 32

1939 COOK BOOK



Good Recipes
Deserve Good
Ingredients..

Patronize the Advertisers in this Section

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HOUSEHOLD SERVICE DIRECTORY

For Emergency Fire Calls Only Ph. 100 City Police Ph. 21211 Dog Pound Ph. 22613 Waterworks Dept. Ph. 26183 Electric Light Ph. 26184 Street Railway Ph. 71056		Beauty Parlors (Continued) PACER'S PERMANENT WAVE SHOP 10339 Jasper Ave. Ph. 21473 YOU can't buy lost beauty, but you can buy a service that will preserve your beauty. That's Classic Beauty Parlor. Ph. 23338 TRY one of our permanents, you can't go wrong. Norwood Beauty Parlor. 9424 111 Ave. Ph. 72342 CAPTIVATING is the word for our permanents. Be assured of satisfaction. STABERS FOR BEAUTY Ph. 26579 10147 104 Ave. CREATORS of individual hair styles! Latest machines, permanents, "Kooler Wave", Variety Hairdressing & Barber Shop. 8615 112 St. Ph. 31144 UP-TO-DATE Hairdressing Styles. All methods in waving. COLOMA BEAUTY PARLOR 10637 Jasper Ave. Ph. 26811 PERMANENT wave, set and up. National Beauty Parlor, 10017 102 Ave. Ph. 26882 SUPERFLUOUS hair removed by modern electrolysis method. Barnette's Beauty Salon. 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36 inches wide. WEDNESDAY
HALF-DAY SPECIAL. 29c

About 45 inches wide. WEDNES-
DAY HALF-DAY. 29c

HALF-DAY SPECIAL, 29c
SINGLE ROLL

Meat Still Reigns As the Necessary Item On the Dinner Menu

Our manners have improved in the way of meat eating since King Henry the VIII's day, but taste for the flesh of the steer and the pig and the calf hasn't changed an iota. To most of the world, dinner without meat is something to be suffered as seldom as possible.

EVERY DAY MEAT PIE

Cook and mash 4 large potatoes, 1 pound round steak ground, 1 pound pork and sausage meat ground, 1 small onion grated fine, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{2}$ teaspoon celery salt, 1 can vegetable soup. Put in large pan, ground meat, onion, soup, salt, pepper, celery salt, mix well, put in pie shell in deep pie tin, put in meat mixture, press down, put mashed potatoes on top, sprinkle with paprika. Cook 1 hour in moderate oven.

PIGS IN BLANKETS

2 cups biscuits, $\frac{1}{4}$ cup milk, mix this for 15 seconds, spread on a cheese cloth covered board and pat out into circle, fold over B folds, roll out to $\frac{1}{4}$ inch thick, cut into oblong pieces; lay in centre the following: 1 sausage or Frankfurt and fold over sides and pinch and cook 15 minutes in oven, 450 degrees F.

HAMBURGER SANDWICH

Spread slices of bread first with butter, then with a thin layer of finely ground hamburger, season with salt and pepper and place under broiler for about 7 minutes. Excellent for hearty lunch or late supper.

PAN BROILED CHOPS

Chops may be either loin or rib, wipe, remove superfluous fat, put chops in a smoking hot frying pan, sear quickly on both sides, sprinkle with salt and pepper, reduce heat and continue cooking, turning frequently; for rare chops cook about 8 to 10 minutes; if desired well done, 10 to 15 minutes.

MEAT LOAF

Hamburg and a little pork ground, 25 cents worth in all, 1 egg well beaten, 4 sodas crushed fine, and if you haven't sodas, take 2 slices of dry bread, crush fine, season to taste with salt, pepper and sage, about 4 leaves, 1 small onion cut fine, 1 cup milk, pack in pan and pat flat, then pour over loaf tomato soup or tomato juice. Bake slow for $\frac{1}{2}$ hour.

BEEFSTEAK AND KIDNEY PIE

1 pound lean beefsteak, 1 beef kidney cut in $\frac{1}{4}$ inch cubes, salt, pepper, chopped parsley, chopped onion, cold water, puff pastry or plain pastry. Cut the beef into slices about $\frac{1}{2}$ inch thick and arrange them around pie pan. In the centre put the kidneys and sprinkle with salt, pepper, a little chopped parsley and chopped onion. Add sufficient stock or water just to cover the meat. Cover with either puff pastry or plain pastry, press the edges down firmly, moistening the paste lightly, decorate with pastry cut out in fancy shapes, make a slight opening in the centre of the pie, brush over with the beaten yolk of egg and bake in a slow oven for about 2 $\frac{1}{2}$ hours.

VEAL ROLLS WITH SAUSAGE STUFFING

2 pounds veal cut in $\frac{1}{4}$ inch slices, salt, pepper, $\frac{1}{2}$ pound sausage, 2 tablespoons onions chopped fine, 1 tablespoon butter, $1\frac{1}{4}$ cups bread crumbs, milk, 2 tablespoons fat, 1 can mushroom soup. Wipe each piece of veal and cut in pieces 2x4 inches, spread each piece with sausage which has been mixed with onion (brown in butter), bread crumbs, and moistened with milk roll and fasten with toothpicks. dredge with flour, sprinkle with salt and pepper, and brown in a skillet with the fat, and cream of mushroom soup, cover and cook in a moderate oven 350 degrees F. about 25 minutes or until tender.

BAKED LIVER

2 pounds calves' liver, 6 slices bacon, pepper, salt (pork, beef, lamb, liver may be used). Take a whole piece of liver, rub with salt and pepper inside and out, roll up and tie, lay strips of bacon all across the top, place roll in a covered pan and bake in a moderate oven 350 degrees F. for 1 $\frac{1}{2}$ to 2 hours, remove cover the last few minutes to brown meat; a bread dressing may be rolled in the liver if desired.

MEAT LOAF

1 pound beef, $\frac{1}{2}$ pound pork, $\frac{1}{2}$ pound bacon or ham ground, $\frac{1}{2}$ cup crackers or bread crumbs, 1 cup milk, 1 egg, sage, celery salt, salt and pepper. Cook in moderate oven for 1 hour.

ROAST TURKEY OR OTHER FOWL

Prepare the fowl for the roaster and place on its breast in roaster. The fowl runs into the white meat keeping it moist and full of flavor.

MOCK DUCK

Take a nice slice of steak and make some dressing and put all over the steak, then roll and tie. Bake in a moderate oven about 1 hour. This makes a lovely meat dish.

BAKED HAM

2-inch thick ham, put in a pot or deep casserole, 1 teaspoon brown sugar on top of ham, $\frac{1}{2}$ teaspoon dry mustard, and pour milk up to the ham, not cover, and bake in a slow oven 300 degrees F. Before baking the ham let it soak 3 hours in cold water.

SAVORY MEAT LOAF

2 thin 2-inch slices salt pork, diced, 2 pounds round beef, ground, $\frac{1}{2}$ cup minute tapioca, uncooked, $\frac{1}{2}$ small onion, finely chopped, 2 cups canned tomatoes, $2\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ teaspoon pepper, try out salt pork until golden brown, add pork and drippings to other ingredients and mix thoroughly. Bake in loaf pan 7x5x3 inches, in hot oven 450 degrees F. 15 minutes, then decrease heat to moderate 350 degrees F. and bake 30 minutes longer. Serve hot or cold, garnish with parsley; serves 8. Eggs and bread crumbs are unnecessary with minute tapioca to bind ingredients; all measurements are level.

CARPETS AND THEIR CARE

The secret of prolonging the life of rug and carpets is to keep them clean. A well kept carpet will perform its duty better than a dirty one. Embedded grit and dirt cut the fibers of the finest rug by the pressure of the constant tread. Regular cleaning prolongs the life of a carpet tremendously.

The use of water traps in front of dressing rooms, buffets, doorways, etc., is suggested, as they will protect places where traffic is extraordinarily heavy, and which might show signs of wear in spots while the rest of the carpet remains in perfect condition.

Do not shake small rugs. Almost invariably this treatment loosens the hem or fringe at the end of the rug. The vacuum and the carpet sweeper are the proper agencies for small rugs; or, if too small to put over a line, they may be laid face down on the grass and thoroughly beaten with a carpet beater.

Legs of tables, bookcases, chestfields and other heavy pieces tend to cut down into the pile of the rug. It is advisable to equip such furniture, and the casters of bedsteads, with glass gliders.



Sunny Boy Cereal's
mildly laxative properties aid
digestion.

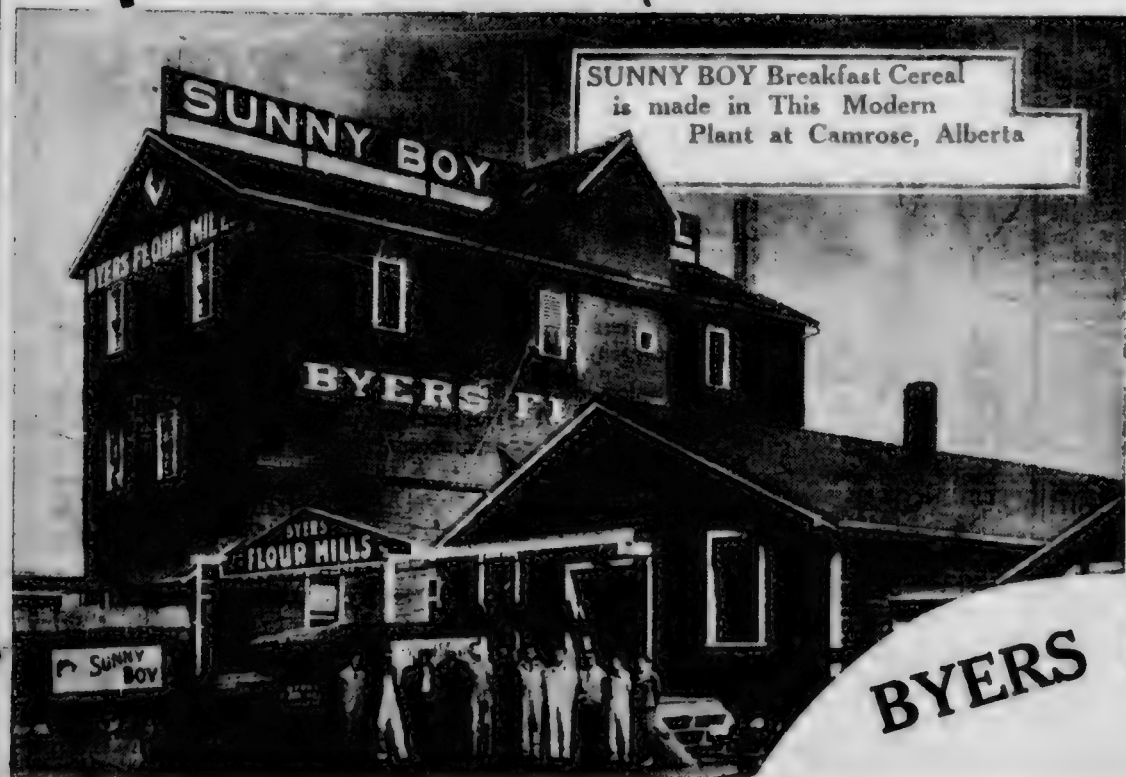
For hot cereal breakfast for five persons—
Stir 1 cup Sunny Boy Cereal into 4 cups boiling
water; add 1 teaspoon salt and cook for 10 to 15
minutes. Serve with cream and brown sugar.

**Recommended by doctors and
nurses. Especially good for
children.**

SUNNY BOY

BREAKFAST CEREAL

SUNNY BOY Breakfast Cereal
is made in This Modern
Plant at Camrose, Alberta



favorite **SUNNY BOY**
recipes for the
family...

SUNNY BOY MUFFINS

1 egg
 $\frac{1}{4}$ cup sugar
2 tablespoons lard
1 cup sour milk
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
1 cup Sunny Boy
1 cup Sunshine Flour
Method—Mix in order given. Dissolve soda in
milk, stir, then add dry ingredients, turn into
greased muffin tins. Bake in hot oven 25
minutes.

SUNNY BOY LOAF

2-3 cup brown sugar
1 tablespoon butter
1 egg
1 cup raisins
1 cup sour milk
1 cup Sunshine White Flour
1 cup Sunny Boy
1 teaspoon soda
Method—Mix in order given. Dissolve soda in
milk, stir, then add dry ingredients. Place in
greased pan and cook in moderate oven 35
minutes.

"SUNNY BOY" COOKIES

1 cup Sunny Boy Cereal
1 cup Sunshine Flour
1 cup white sugar
 $\frac{1}{2}$ cup shortening
1 teaspoon salt (small)
3 teaspoons baking soda
1 teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cinnamon
Method—Mix all dry ingredients well together,
then add three quarters cup Butter, Sunny
Cereal and 1 well beaten egg. Form into balls,
put in pan far apart and bake in moderate
oven.

SUNNY BOY COOKIES

2 cups brown sugar
2 cups butter
2 eggs
1 cup Sunshine Flour
1 cup white sugar
1 cup Sunshine White Flour
1 cup Sunny Boy Cereal
2 cups baking flour
1 teaspoon salt
1 teaspoon soda
1 teaspoon nutmeg
Method—Cream butter and sugar well. Add
eggs, one at a time, and cream well. Add Sunshine
Flour, one cup at a time, and cream well. Add
Sunny Boy Cereal, one cup at a time, and cream
well. Add baking flour, one cup at a time, and
cream well. Form into balls, put in pan far
apart and bake in moderate oven about 300
degrees until brown.

Tune In
The Farmer's Program
for the children
4:30 p.m. Daily **CJCA**

prepared by
FLOUR MILLS
CAMROSE, ALBERTA

Cakes

CAKE WITHOUT EGGS

Beat together 1/2 cup of butter, 1/2 cup of sugar and when quite light stir in 2 cups of sifted flour and 1/2 cup of raisins, seeded and washed. Add 1/2 cup of 1 teaspoon powdered cinnamon and 1/2 cup of milk. Bake in buttered pan at 350 degrees for 30 minutes.

WALNUT AND RAISIN CAKE

1/2 cup butter, 1/2 cup sugar, 1/2 cup milk, 2 cups flour, 1/2 cup raisins, 1/2 cup walnuts, 1/2 cup cinnamon, 1/2 cup soda, 1/2 cup salt. Mix dry ingredients thoroughly. Add wet ingredients and mix well. Bake in a hot oven (350 degrees F.) and cut in squares while still in the tin and hot. 1/2 cup of oil can be used instead of butter.

SPICE CAKE AND ICING

1/2 cup butter, 1/2 cup sugar, 1/2 cup milk, 2 cups flour, 1/2 cup raisins, 1/2 cup cinnamon, 1/2 cup soda, 1/2 cup salt. Mix dry ingredients thoroughly. Add wet ingredients and mix well. Bake in a hot oven (350 degrees F.) and cut in squares while still in the tin and hot. 1/2 cup of oil can be used instead of butter.

ORANGE CAKE

1/2 cup butter, 1/2 cup sugar, 1/2 cup milk, 2 cups flour, 1/2 cup raisins, 1/2 cup cinnamon, 1/2 cup soda, 1/2 cup salt. Mix dry ingredients thoroughly. Add wet ingredients and mix well. Bake in a hot oven (350 degrees F.) and cut in squares while still in the tin and hot. 1/2 cup of oil can be used instead of butter.

NEW YORK CAKE

1/2 cup butter, 1/2 cup sugar, 1/2 cup milk, 2 cups flour, 1/2 cup raisins, 1/2 cup cinnamon, 1/2 cup soda, 1/2 cup salt. Mix dry ingredients thoroughly. Add wet ingredients and mix well. Bake in a hot oven (350 degrees F.) and cut in squares while still in the tin and hot. 1/2 cup of oil can be used instead of butter.



The subject of the cake is under the trees, some pears, egg and vegetable salad with Swiss dressing, cheese and chocolate, assorted fresh fruits and coffee or tea.

APPLE SAUCE CAKE

1/2 cup butter, 1/2 cup sugar, 1/2 cup milk, 2 cups flour, 1/2 cup raisins, 1/2 cup cinnamon, 1/2 cup soda, 1/2 cup salt. Mix dry ingredients thoroughly. Add wet ingredients and mix well. Bake in a hot oven (350 degrees F.) and cut in squares while still in the tin and hot. 1/2 cup of oil can be used instead of butter.

CRUMB CAKE

1/2 cup butter, 1/2 cup sugar, 1/2 cup milk, 2 cups flour, 1/2 cup raisins, 1/2 cup cinnamon, 1/2 cup soda, 1/2 cup salt. Mix dry ingredients thoroughly. Add wet ingredients and mix well. Bake in a hot oven (350 degrees F.) and cut in squares while still in the tin and hot. 1/2 cup of oil can be used instead of butter.

ORANGE NUT CAKE

1/2 cup butter, 1/2 cup sugar, 1/2 cup milk, 2 cups flour, 1/2 cup raisins, 1/2 cup cinnamon, 1/2 cup soda, 1/2 cup salt. Mix dry ingredients thoroughly. Add wet ingredients and mix well. Bake in a hot oven (350 degrees F.) and cut in squares while still in the tin and hot. 1/2 cup of oil can be used instead of butter.

WALNUT NUT CAKE

1/2 cup butter, 1/2 cup sugar, 1/2 cup milk, 2 cups flour, 1/2 cup raisins, 1/2 cup cinnamon, 1/2 cup soda, 1/2 cup salt. Mix dry ingredients thoroughly. Add wet ingredients and mix well. Bake in a hot oven (350 degrees F.) and cut in squares while still in the tin and hot. 1/2 cup of oil can be used instead of butter.



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SULTANA CAKE

4 cups flour, 6 eggs, 4 teaspoons baking powder, 1/2 pound sultana raisins, 1/2 pound cherries, 1/2 pound butter, 1 1/2 cups white sugar. Method: Cream butter and sugar, beat eggs well and add other ingredients. Bake in slow oven about one hour.

QUICK COFFEE CAKE

3 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 1/2 cup sugar, 1 egg, 3 tablespoons shortening, 1 cup milk. Mix dry ingredients, cut in the shortening and add slightly beaten egg and milk. Mix with a knife. Put into layer pans (two small pans or one large pan), sprinkle with sugar and cinnamon, dot with butter. Bake 10 minutes or until done in hot oven. Raisins may be added if desired.

PINEAPPLE CARAMEL CAKE

1 1/2 cups granulated sugar, 2-3 cup butter, 2 eggs, 2 1/2 cups flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 1 cup milk. Butter sides of baking dish, melt a heaping tablespoon of butter in cake tin, then sprinkle 1 cup brown sugar over the butter. Place slices of canned pineapple to cover bottom of pan and pour cake batter over all. Bake in a hot oven and turn out on plate 10 minutes after.

DATE CAKE

1 pound dates, 1 pound raisins, 16 cents of walnuts, 2 eggs, small box of candied cherries, 1/2 cup shortening, 1 cup brown sugar, 1 cup hot water, 1/2 teaspoon baking soda, 1 teaspoon baking powder, 2 cups of flour. Bake 1 1/2 hours at 375 degrees.

COCOANUT CAKE

1 cup white sugar, 1/2 cup butter, 1 cup coconut milk (fill cup with ordinary milk), 2 1/4 cups flour, 3 teaspoons baking powder, 2 eggs (beat the whites stiff and add last). Sift flour and baking powder, cream sugar and butter, then add egg yolks, milk and flour; lastly beat in stiffly beaten egg whites. Icing: 2 egg whites beaten, 1/2 cup icing sugar, grated coconut mixed with a little icing sugar and a little salt.

CARROT CAKE

1 cup raw carrots, 2 tablespoons butter, 1 cup raisins, 1 teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon cinnamon, 1-3 cup hot water. Boil for 5 minutes slowly, let cool, then add 1 1/2 teaspoons soda, pinch of salt, 2 cups flour. Bake slowly.

MOLASSES LAYER CAKE

1/2 cup brown sugar, 1/2 cup shortening creamed, 1/2 cup molasses, 1 egg, 1/2 teaspoon soda, 2 cups flour, 1 teaspoon cinnamon, 2-3 cup sour milk. Bake in 2 layer tins. Put together with icing.

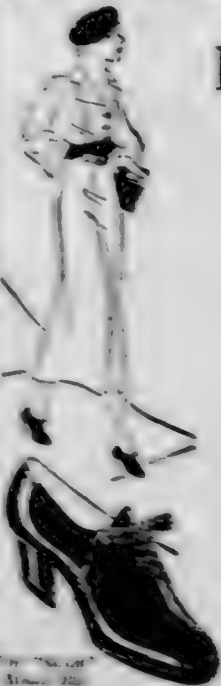


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Pies and Pie Crust

APPLESCOTCH PIE

6 to 8 apples, 1½ cups brown sugar, 1 cup water, 2 teaspoons vinegar, 4 tablespoons flour, dash salt, 2 tablespoons shortening, 1 teaspoon vanilla. Peel, core and slice apples, cook half of sugar with water and vinegar till it boils, add apples, simmer till tender, remove apples from syrup, mix remaining ½ cup sugar with flour and salt, add slowly to syrup, cook again until it thickens, remove from stove, add shortening and vanilla, let cool while preparing.

Pastry: Sift 2 cups flour, teaspoon salt, cut in 2-3 cup shortening. When texture looks mealy stir in 6 to 8 tablespoons water, using as little as possible, roll out lower crust and line pie plate. Fill with apples. Pour in Applescotch mixture, use remaining pastry to make a criss-cross top. Bake in quick oven (425 degrees F.) 20 to 25 minutes.

PUMPKIN PIE

2 cups cooked pumpkin, 2 tablespoons butter, 2 egg yolks well beaten, ½ teaspoon salt, 2 tablespoons flour, 1 cup sugar, ½ teaspoon each of nutmeg and cassia, 2 cups milk. Blend well and fold in the stiffly beaten whites of 2 eggs, pour into unbaked shells, bake until golden brown in moderate oven; makes two pies.

PIE CRUST

2 cups flour, ½ teaspoon baking powder, mix this together, ½ cup butter (not melted), rub the butter in the flour, take 1 egg white and beat it, add enough cold water to mix the flour to a dough, roll out for pies or tart shells. This is a good recipe for pie crust when the flour is sometimes not so good.

DELICIOUS APPLE PIE

1 cup white sugar, ½ teaspoon nutmeg, 4 teaspoons butter, 4 tablespoons flour. Line the pan with crust, fill with apples sliced thin, and sprinkle with white sugar 1



Taffy Apple Puddings are a simple dessert with distinction.

layer of apples, 1 layer of flour, etc., till pan is filled, sprinkle nutmeg on top and 4 chunks of butter on the top and cover with crust; oven 300 to 350 degrees F. for 25 to 30 minutes.

RHUBARB CUSTARD PIE

3 cups diced rhubarb, 1 cup sugar, 3 tablespoons flour, 2 egg yolks, 1 tablespoon lemon juice, 1 tablespoon butter. Sift sugar, flour together, then mix with eggs and lemon juice, then mix with cooked rhubarb, put into uncooked pie shell; bake in hot oven 425 degrees F. for 20 minutes, then reduce heat to 350 degrees F. for another 20 minutes. When slightly cooled cover with meringue and brown in oven; delicious with whipped cream.

DORA'S PUMPKIN PIE

1½ cups milk, 2 cups canned pumpkin, 1 cup sugar, 3-4 large eggs, beaten, 1 teaspoon salt, 1 teaspoon cornstarch, a little ginger. Mix the pumpkin, salt, eggs and

cornstarch, add ginger, sugar and milk, pour into piecrust and bake. Crust: 3 tablespoons shortening, 1½ cups flour, pinch of salt, 4-5 tablespoons cold water.

BANANA BUTTERSCOTCH PIE

3 eggs separated, 1 cup dark brown sugar, ¼ teaspoon salt, 4 tablespoons pastry flour, 2 cups milk, 4 tablespoons butter, 1 teaspoon vanilla. Combine beaten egg yolks, brown sugar, salt, flour, milk and butter in double boiler. Cook over boiling water, stirring continually until it thickens. Then cover and cook 15 minutes, stirring occasionally. Cool and add vanilla. Line baked pie shell with slices of banana. Pour butterscotch filling into this and top with more banana slices. Cover with meringue made from the egg whites and bake in slow oven until a delicate brown.

GOOSEBERRY TART PIE

3 cups of gooseberries, 1½ cups water, 1 cup sugar, 5 tablespoons

corn starch, 2 egg yolks, 1 tablespoon sugar, baked pastry shell, 2 egg whites, 6 tablespoons sugar, ½ teaspoon lemon juice. Wash the gooseberries, add the water and the cupful of sugar and cook gently until soft, mix the cornstarch to a paste with a little cold water and add to the hot mixture. Cook, stirring constantly, until thick and continue cooking, stirring frequently, until there is no taste of uncooked starch (about 25 minutes). Beat the egg yolks slightly with the tablespoonful of sugar, add a little of the hot mixture to them, return to the saucepan and cook for 5 minutes longer. Cool and turn into a baked pastry shell. Beat the egg whites until stiff, add the 6 tablespoons of sugar and the lemon juice and beat again. Spread roughly over the surface of the pie and brown lightly in a slow oven, 300 degrees F. If desired the meringue may be omitted and the pie served plain or with cream.

GRAHAM WAFER PIE

10 graham wafers, rolled flat, 1 tablespoon granulated sugar, 1 tablespoon flour, ¼ cup melted shortening. Mix together and line a pie plate with mixture, then pour in following filling: ¾ cup granulated sugar, 2 cups milk, 1 tablespoon cocoa thickened with 1 large tablespoon corn starch and 2 egg yolks. Top with meringue made by beating 2 egg whites until stiff and adding 2 teaspoons granulated sugar and ¼ teaspoon baking powder. Sprinkle a few graham wafer crumbs on the meringue and brown in a hot oven.

ORANGE FLUFF PIE

2 eggs, ¾ cup sugar, 1 cup hot water, 3 tablespoons flour, 3 tablespoons orange juice, 1 tablespoon lemon juice, grated rind of half an orange. Mix ½ cup sugar and flour thoroughly, add hot water and cook until it starts to thicken; have egg yolks beaten with ¼ cup sugar, add orange juice and rind, also lemon juice, add this to your cooking ingredients and cook about 3 minutes more, taken off stove and cool, have the whites of the eggs beaten stiff, add to cooked mixture, put in baked pie shell, put in oven and bake 10 minutes to set firmly.

ROYAL CHERRY PIE

1 can sweet black or red cherries, ¼ cup granulated sugar, ½ cup cold water, 1½ tablespoons corn starch. Strain juice from cherries into small pot, add to the juice ½ cup sugar. Dissolve corn starch in water, add this to sugar and juice in pot, bring to boil, then simmer slowly for 30 minutes. Put cherries in bowl, pour syrup from pot over them and chill. Place in cooked pie shell. Cover with whipped cream and serve.

LEMON PIE FILLING

5 tablespoons lemon juice, 1 tablespoon grated lemon rind, 1 cup sugar, ½ teaspoon salt, 6 tablespoons butter. Method: Mix sugar, salt and flour together, add water and cook until clear, add lemon juice, grated rind and butter, add beaten egg yolks, cook 2 minutes, pour into baked pie shell. Make a meringue of egg whites and 2 tablespoons sugar, cover pie with meringue. Bake 15 minutes, temperature 300 degrees F. (slow oven); fills one 9-inch pie.

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Graham Wafer Pie Crust

1½ cups Sunland Graham Wafer crumbs
1½ cup powdered sugar
½ cup butter, scant
Crush Graham Wafers into fine crumbs and mix with butter and sugar. Pat mixture firmly into pie pan and place in refrigerator or cool place to chill. Fill with any desired pre-cooked pie filling.

Date and Graham Wafer Dainties

1 cup whole wheat flour
1 cup Sunland Graham Wafers
1½ cups sugar
1½ cups chopped dates
3 tablespoons rich milk
½ teaspoon salt
4 eggs
1 teaspoon baking powder
½ cup chopped nuts
Sift together dry ingredients, flour, baking powder and add graham wafer crumbs, sugar and salt. Add dates and nuts. Beat egg yolks, add milk and stir into dry mixture. Add stiffly beaten egg whites. Bake in a greased pan at 375 degrees for 30 minutes. When cool cut into long narrow strips and roll in sugar.

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Graham Wafer Apple Betty

2 cups Sunland Graham Wafers
2 tablespoons butter
1 teaspoon cinnamon
2/3 cup brown sugar
8 apples, peeled and chopped
Melt the butter, add graham wafer crumbs and blend thoroughly. Add sugar and cinnamon and mix. Butter a baking dish and line with the mixture. Put in a layer of apples, then a layer of the graham wafer mixture. Alternate layers until all ingredients are used, making the top layer of the graham mixture. Bake in moderate oven 45 minutes. Serve with whipped cream.

Chilled Pecan Custard Pie

1 envelope Gelatine
½ cup cold water
3 eggs
½ cup sugar
½ teaspoon salt
1 cup milk
1 teaspoon vanilla
½ cup chopped toasted pecans or walnuts
Cook egg yolks, slightly beaten, sugar, salt and milk over boiling water until custard consistency. Pour cold water in bowl and sprinkle Gelatine on top of water. Add to the hot custard mixture and stir until dissolved. Cool and when mixture begins to congeal, fold in egg whites, beaten stiff and dry, vanilla and chopped nuts. Pour into pie shell and chill. Garnish with a rim of whipped cream and nuts.

Abundance of Good Pies to Suit Every Known Variety of Pie-Face

February is the month of the pie. There are dozens within the pie family to suit everybody's particular taste. Make your list—apple, cherry, lemon, peach, mince, mince, pumpkin, but if you don't like any of these, a mince pie and the family will be for you.

ONE CRUST RAISIN PIE

1 cup raisins, 1 cup sugar, 1 cup butter, 2 eggs, 2 cups flour, 1/2 cup water, 1/2 cup vinegar, 1/2 cup baking powder, 1/2 cup salt. Cook raisins in water until tender, mix flour with half of sugar and add to raisins. Add rest of sugar and raisins, then pour in hot water and mix. Bake in one crust shell at 350° for 45 minutes.

CARROT PIE

3 cups sliced cooked carrots, 2 eggs, 2 cups white sugar, 2 cups milk, 1 teaspoon cinnamon, 3 tablespoons flour. Bake filling for two pies.

LEMON SPONGE PIE

1 cup white sugar, 2 tablespoons butter, 2 eggs, 1/2 cup flour, 1/2 cup lemon juice, 1/2 cup milk. Beat egg whites, add sugar, then add lemon juice and milk. Bake in uncooked shell at 350°.

BANANA CUSTARD PIE

2 eggs, 4 tablespoons sugar, 1/2 cup milk, 1/2 cup banana, 1/2 cup lemon juice, 1/2 cup flour. Beat egg yolks, add sugar, then add banana and lemon juice. Bake in one crust shell at 350° for 45 minutes.

PIE CRUST

1 cup flour, 2 eggs, 1/2 cup butter, 1/2 cup water. Mix flour and butter, add water and mix. Roll out and use for pie crust.

OLD FASHIONED APPLE PIE

On paper for the crust, sprinkle 1 cup brown sugar with cinnamon or nutmeg and 1/2 cup flour. Cover with a top crust and sprinkle with a little sugar on top.

LEMON PIE

4 egg yolks, 2 whites, 1/2 cup sugar, 1/2 cup lemon juice, 1/2 cup milk. Beat egg yolks, add sugar, then add lemon juice and milk. Bake in one crust shell at 350°.

BANANA CREAM PIE

2 bananas well mashed, 2 whites of egg, 1/2 cup sugar, 1/2 cup milk. Beat egg whites, add sugar, then add banana and milk. Bake in one crust shell at 350°.

CHEESE PIE

1 cup cheese, 2 eggs, 1/2 cup flour, 1/2 cup milk. Beat egg yolks, add cheese, then add flour and milk. Bake in one crust shell at 350°.

beaten, 1 cup water, 1 cup canned peach juice, 1/2 cup sugar, 1/2 cup flour. Beat egg yolks, add peach juice, then add sugar and flour. Bake in one crust shell at 350°.

LEMON PIE

2 lemons, 1 cup white sugar, 1/2 cup butter, 2 eggs, 1/2 cup flour. Beat egg yolks, add sugar, then add lemon juice and butter. Bake in one crust shell at 350°.

CHERRY PIE FILLING

2 cans unsweetened cherries, 1 cup sugar, 3 tablespoons quick liqueur. Mix together in bowl and place in pie, using any pastry. Bake 80 minutes at 350°.

PINEAPPLE BANANA PIE

1 small can pineapple, 1 banana, 1/2 cup sugar, 1/2 cup flour. Drain juice from pineapple, add sugar and flour. Bake in one crust shell at 350°.

LEMON PIE FILLING

1 cup sugar, 1 cup water, 1/2 cup lemon juice, 1/2 cup milk. Beat egg yolks, add sugar, then add lemon juice and milk. Bake in one crust shell at 350°.

BUTTERSCOTCH PIE FILLING

1 cup brown sugar, 1/2 cup butter, 1/2 cup flour, 1/2 cup milk. Beat egg yolks, add sugar, then add butter and flour. Bake in one crust shell at 350°.

COCONUT PEACH PIE

1 cup sugar, 1/2 cup coconut, 1/2 cup peach juice, 1/2 cup flour. Beat egg yolks, add sugar, then add coconut and peach juice. Bake in one crust shell at 350°.



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Drop Cookie and Cake Recipes Are Guaranteed to Whet Appetite

When is a cookie not a cookie? When it's a drop cookie, or drop cake or cup cake. We've even included here some bars and sticks that seem to belong in the same food category and we can't look at these particular recipes without getting hungry.

PEANUT DROP CAKES

4 tablespoons butter, 1 cup brown sugar, 2 eggs, 2 cups flour, 4 tablespoons milk, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 2 cups peanut butter. Cream butter and sugar, add eggs well beaten and milk, sift together flour, salt and baking powder, stir in peanut butter and drop on baking pans and bake in hot oven.

PUFF CAKES

$\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sugar, 1 egg, $\frac{1}{2}$ cup milk, 1 cup flour, 2 teaspoons baking powder, vanilla, $\frac{1}{2}$ cup nuts or raisins.

DATE SQUARES

$1\frac{1}{2}$ cups fine oatmeal, $1\frac{1}{2}$ cups flour, 1 cup brown sugar, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup shortening. Mix shortening, flour, sugar, oatmeal, salt and soda like you would a pie crust. Take out $\frac{3}{4}$ cup crumbs, place rest of the crumbs in a cake pan, spread with date filling, sprinkle crumbs over top. Bake in a slow oven. When cool cut in squares.

Date filling: Take 1 pound of pitted dates and 1 cup of sugar, cook up until thick enough to spread.

BRAN FANCIES

Beat 1 egg well, add 1 cup granulated sugar, beat together, add $\frac{3}{4}$ cup bran, a pinch of salt and mix, then add teaspoon vanilla, melt 2 tablespoons butter, add to above mixture and lastly add $\frac{3}{4}$ cup coconut, drop by spoonfuls on a greased baking sheet. Bake 12 minutes in a moderate oven.

COCOANUT CRISPS

2 eggs, 2 cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup lard, 2 tablespoons water, beat very light, 3 cups flour, 1 teaspoon soda, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla, 2 cups coconut. Let stand a half hour, drop by spoonfuls.

WHOLE WHEAT DROP COOKIES

3 tablespoons shortening, $\frac{1}{4}$ cup brown sugar, $\frac{3}{4}$ cup milk, 1 egg, 1 tablespoon molasses, $\frac{3}{4}$ cup water, 1 cup whole wheat flour, 1 cup white flour, $\frac{1}{2}$ teaspoon salt, 4 teaspoons baking powder, 1 cup of either dates, raisins or nuts. Beat well, drop on greased pans and bake 1 moderate oven.

COCOANUT OATMEAL

Cream together 1 cup shortening, 1 teaspoon salt, 2 cups white sugar and 2 eggs; add 1 teaspoon soda dissolved in 10 tablespoons of sour milk and 1 teaspoon cassia, $\frac{1}{2}$ teaspoon nutmeg, 1 cup coconut, 2 cups oatmeal and 2 cups flour. Drop from teaspoon about 2 inches apart on buttered tins. Bake 10 to 12 minutes at 450 degrees F.

OATMEAL DATE SQUARES

2 cups oatmeal, 2 cups flour, 1 cup brown sugar, 1 teaspoon soda, 1 teaspoon salt, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, add the oatmeal to the other dry ingredients which have been previously well mixed and sifted together. When thoroughly combined add the (melted) butter and lard and work together with your fingers. Spread half of this in the bottom of a shallow pan, tapping it well with your hands, and on this spread the following mixture: 2 cups dates, 1 cup water, 1 cup brown sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla. Cook slowly until done. Over the layer of cooked dates spread the rest of the oatmeal mixture and pat well again. Bake 20 minutes in moderate oven.

DELICIOUS DROP CAKES

$\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ cup raisins, 1 cup nuts, 1 cup flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoon allspice, 1-6 cup hot water, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, 1 egg. Cream butter and sugar, well beaten egg, sift flour and spices and add nuts and raisins, mix all together and add quickly soda dissolved in hot water. Drop from spoon on greased pan and bake about 15 minutes.

ROMAN MEAL GEMS

$\frac{1}{4}$ cup shortening, $\frac{3}{4}$ cup brown sugar, 1 egg, 1 cup milk, 1 cup Roman meal, 1 cup flour, 1 teaspoon salt, 2 teaspoons baking powder, mix together. Bake in greased muffin tins at 375 degrees F.

SOUR CREAM CUP CAKES

Break 2 eggs into a cup, fill up with sour cream, add 1 cup sugar, $\frac{3}{4}$ teaspoon soda, salt, $1\frac{1}{2}$ cups flour. Flavor with nutmeg. Bake in muffin tins.

OATMEAL DROP CAKES

$\frac{3}{4}$ cup shortening, 1 cup granulated sugar, 2 eggs, 2 cups flour, 2 cups oatmeal (fine), 1 teaspoon salt, 2 teaspoons baking powder, 1 teaspoon cinnamon, 1 cup raisins, $\frac{1}{4}$ cup chopped walnuts, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup water. Blend shortening, sugar and eggs together, add oatmeal, flour sifted with baking powder, salt and cinnamon and mixed with raisins and nuts, dissolve soda in water and add last. Drop by small teaspoon on greased baking sheet not too close together and bake at 375 degrees F.

PEANUT BUTTER COOKIES

1 egg, 1 cup brown sugar, 1 cup currants, butter size of a walnut, add flavor to taste, beat all until full of bubbles. Drop from teaspoon into lined patty tin and bake in quick oven.

CINNAMON DROP CAKES

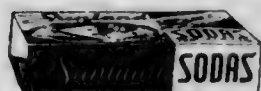
1 egg, 2 tablespoons butter, $\frac{1}{2}$ cup white sugar, 1 cup flour, 1 teaspoon baking powder, put 2 tablespoons of sugar and 1 large teaspoon of cinnamon, stir well. Drop a dessert spoonful of the cake dough in sugar and cinnamon, turn it over once and lift on to cookie sheet and cook quickly.

DROP COOKIES

2 eggs well beaten, 1 cup white sugar, $\frac{1}{2}$ cup butter, 2 tablespoons peanut butter, cream all together, then add a little salt, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon soda, $1\frac{1}{2}$ cups of flour. Drop from spoon on well greased pan and bake.

BOSTON DROP COOKIES

1 cup butter, $\frac{1}{2}$ cup sugar, 3 eggs, 1 teaspoon soda, 1 $\frac{1}{2}$ teaspoons hot water, $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, 1 cup currants. Drop on buttered tins and bake quickly.



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TEA KISSES

Sift together two cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, then rub in $\frac{1}{2}$ cup butter, 1 cup white sugar, 2 eggs, scant 1-3 cup sweet milk and 1 teaspoon lemon flavoring. Drop on buttered tins. Sprinkle with granulated sugar and bake in hot oven.

MOLASSES KRINKLES

$\frac{3}{4}$ cup shortening, 1 cup brown sugar, 1 egg, 4 tablespoons molasses, $2\frac{1}{4}$ cups flour, 2 teaspoons soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon ginger. Cream shortening and sugar,

add beaten egg and molasses, sift all dry ingredients together, add to first mixture and mix well, chill dough, form into balls, dip one side in sugar, sprinkle 3 or 4 drops of water on each cookie and bake.

DROP FRUIT COOKIES

2 cups white sugar, 1 cup shortening, 2 eggs, 1 cup sweet milk, 1 cup molasses, 2 cups dates, $\frac{1}{2}$ cup walnut meals, 6 cups flour, 1 teaspoon soda in molasses, 1 teaspoon salt, 1 teaspoon cinnamon, save part of flour to mix with fruit. Drop from spoon. Bake in moderate oven.

DARK DROP COOKIES

1 cup brown sugar, $\frac{3}{4}$ cup butter, 2 eggs, 1 cup molasses, 3 cups flour, 2 teaspoons soda in 1 cup boiling water, 1 teaspoon cinnamon, nutmeg, $\frac{1}{2}$ teaspoon cloves, 1 cup currants and nuts.



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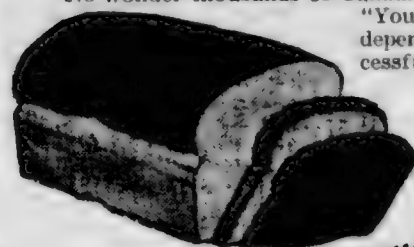
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You Can't Go Wrong If You Give Him Delicious Cake For Dessert

The question of whether a cake is a favorite dessert is one of the most always recurring debates but there is one thing sure you can't go wrong if you give him cake. With its cream of fruit or even by itself it is the most popular of all desserts. This recipe for angel food cake is one of the best.

ANGEL FOOD CAKE

1 cup sifted cake flour 1 cup egg whites 8 to 10 eggs 1/2 teaspoon salt 1 teaspoon cream of tartar 1 1/4 cups sifted granulated sugar 1/2 teaspoon vanilla 1/2 teaspoon almond extract Soft flour sifter measure and sift four times more. Beat egg whites and salt on a large platter with a foot wire whisk. When foamy add cream of tartar continue beating until eggs are stiff enough to hold up in peaks. Do not dry. Fold in sugar carefully. 1 tablespoon at a time. Fold in frosting. Then sift small amount of flour over mixture and fold in carefully. Continue until all is used. Pour into ungreased angel food pan and bake in slow oven at least 1 hour. Begin at 275 degrees F. and after 30 minutes increase to 350 degrees F. and bake 30 minutes longer. Remove from oven and invert pan for 1 hour or until cold.

JELLY ROLL

3 eggs 1 teaspoon vanilla 1 1/2 teaspoons vinegar 1 cup sugar 1 cup flour 2 teaspoons baking powder 5 tablespoons boiling water. Mix beaten eggs sugar vanilla vinegar and water then gradually the flour. Pour on well greased cookie pan and bake until golden brown in moderate oven. Turn cake out on damp cloth. Spread with sugar spread with jam or jelly and roll. May be rolled in icing sugar if desired.

SPICED NUT COFFEE CAKE

3 1/2 cups sifted flour 4 teaspoons baking powder 1 teaspoon salt 1/2 teaspoon nutmeg 1/4 teaspoon cinnamon 1/2 cup granulated sugar 6 tablespoons butter or shortening 2 eggs beaten 1 cup milk 4 tablespoons butter 1/2 cup chopped walnuts Mix 1 cup flour the baking powder and granulated sugar nutmeg and cinnamon. Cut in the remaining flour in the egg and milk turn into a 9-inch cake pan. Mix powdered sugar 1/2 cup butter 1/2 teaspoon vanilla. Mix with milk and spread over the cake. Bake in a moderate oven about 40 minutes.

SATAN'S BIRTHDAY CAKE

1/2 cup shortening 4 egg whites 1 1/2 cups sugar 4 squares chocolate 1 cup milk 1 cup cake flour 4 1/2 teaspoons baking powder 1/2 teaspoon salt 1 teaspoon vanilla Sift flour baking powder and salt together three times. Cream shortening and sugar add the dry ingredients alternating with the milk. Beat until smooth after each addition melt the chocolate and add to butter fold in beaten egg whites turn into two greased 9-inch layer cake pans and bake in a moderate oven 350 degrees F. about 35 minutes. Fill with fruit filling and cover top with favorite powdered sugar icing. Frost filling: 1/2 cupful evaporated milk 1/2 cupful water 1/2 cupful sugar 1/2 cupful dates chopped 1/2 cupful figs chopped 1/2 cupful nuts chopped 1 teaspoonful vanilla Mix



For a bright and pleasing breakfast surprise scoop out a pocket in your hot golden muffins and fill with tangerine jelly.

the evaporated milk and water in a double boiler and add the sugar. Stir until the sugar is dissolved then add the fruit and cook until thick. Cool add the vanilla and nutmeats, and spread between layers.

CHERRY NUT CAKE

1/2 cupful shortening 1 1/2 cupfuls sugar 1/2 cupful nutmeats chopped. 16 Maraschino cherries, chopped. 2 1/2 cupfuls cake flour 3 teaspoonsful baking powder 1/2 teaspoon salt 1/2 cup evaporated milk diluted with 1 teaspoonful vanilla and 1/2 cupful cherry juice 4 egg whites Cream shortening add sugar and cream both together thoroughly. Mix nuts and cherries together and dredge with 1/2 cup flour. Sift the remaining flour with baking powder and salt and add to creamed mixture alternately with the milk diluted. Beat in nuts and cherries. Fold in egg whites. Beat egg whites. Pour into a greased 8 1/2-inch square loaf pan. Bake in moderate oven 350 degrees F. about 45 minutes.

WHITE CAKE

1/2 cup shortening 1 cup granulated sugar 1 1/2 tablespoons lemon juice grated rind 1/2 lemon 2 cups flour 3 teaspoons baking powder 1/2 teaspoon salt 2-3 cup milk 3 egg whites Stir the shortening until creamy then work in the sugar lemon juice and rind. Sift together the dry ingredients and add alternately with the milk to the mixture. Lastly fold in the egg whites whipped stiff. Transfer to a medium sized oil cake pan making the batter about two inches deep, and bake in a moderate oven 350 degrees F. for about 45 minutes. Cover with lemon apple chocolate mocha strawberry or any desired frosting.

CANADIAN WAR CAKE

2 cups brown sugar 2 cups hot water 2 tablespoons lard 1 package raisins 1 teaspoon salt 1 teaspoon cinnamon 1 teaspoon cloves. Boil all together for 5 minutes, let get cold and teaspoon soda, 2 1/2 cups flour.

BANANA CAKE

1 cup mashed banana 1 1-3 cups white sugar 2 egg yolks 1 cup sour cream 1/2 teaspoon soda 1/2 teaspoon salt 1 teaspoon baking powder 2 cups flour Cream egg yolks and sugar until fluffy, add bananas and beat very thoroughly, put soda in sour cream and add flour and salt and baking powder. Bake in sheet or layer pans for 35 minutes in moderate oven 350 degrees. Use leftover egg whites for icing.

HICKORY NUT CAKE

1 1/2 cups sugar 1/2 cup butter 1/2 cup sweet milk 2 cups flour 3 eggs 1 teaspoon cream of tartar 1 teaspoon baking soda 1 cup of hickory nutmeats Mix all the dry ingredients first, then the milk and eggs. Bake in a moderate oven.

at crumb Bake in moderate oven.

SPICED BIRTHDAY CAKE

1/2 cup butter 2 cups brown sugar 3 eggs 2 cups bread flour 1 teaspoon soda 1 teaspoon cinnamon 1/2 teaspoon cloves 1/2 teaspoon nutmeg 1 cup sour milk 1 teaspoon lemon extract Cream butter and sugar beat in eggs add sifted dry ingredients alternately with milk add extract. Bake in three pans of varied sizes. Bake at 375 degrees for 30 to 35 minutes.

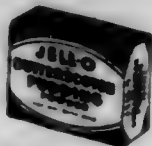
Caramel Frosting 2 cups light brown sugar 2 egg whites 5 tablespoons cold water 1/2 teaspoon salt 1 teaspoon vanilla Put all ingredients in a saucepan and place on small surface unit with heat switch in low. Beat mixture until thick with a rotary beater and until it will hold a point.

FAVORITE SPICE CAKE

1 cup brown sugar 1/2 cup butter 2 eggs 2 tablespoons molasses 1 cup sour milk or buttermilk 2 teaspoons soda 1/2 teaspoon salt 2 cups sifted pastry flour 1 teaspoon cinnamon 1/2 teaspoon cloves 1 cup raisins, nuts if desired. Method: Cream butter and

sugar Add one egg and one egg yolk well beaten (Save white of one egg for icing) Add molasses and sour milk with soda dissolved in it. Sift flour, spices and salt three times and beat all ingredients well together. Add raisins last and bake in moderate oven one hour.

Icing: Boil 1 1/4 cups brown sugar, a pinch of cream of tartar and 1/2 cup water till hairs fly freely from fork. Pour over softly beaten white of the eggs and beat well. Flavor with vanilla or almond.



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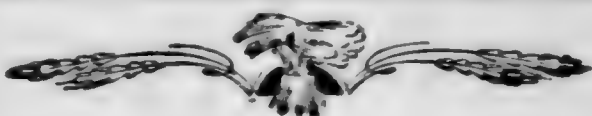
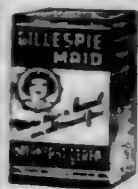
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Answers to Housewife's Cry of "Something Different for Dessert"

The steak may be done to a turn, the mashed potatoes may be as fluffy as all get-out, and the biscuits may be marvels of lightness, but if there isn't any dessert, the meal is a washout. "Something different for dessert" is the heartfelt cry of most housewives, and it gives us great pleasure to offer:

PEACH DELIGHT

1 quart can of sliced peaches, 2 tablespoons of cornstarch, 2 egg whites beaten stiff, $\frac{1}{2}$ cup cream whipped, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon vanilla. Dissolve cornstarch in a smooth paste with a little cold water, drain syrup and cook with cornstarch, until clear, add peaches and cool, add beaten egg whites and fold in cream which has been beaten stiff and flavored with sugar and vanilla. Serve very cold with a cherry on top.

PRUNE PYRAMID

1 pound prunes, batter of fine pancake dough, blanched almonds, pulverized sugar. Cook prunes until half done, remove pits, put almonds in their place, dip one at a time in pancake batter and fry in hot butter until golden brown, place on hot plate pyramid form and sprinkle with sugar.

FRUIT DELIGHT

$\frac{1}{2}$ pound butter, $\frac{1}{4}$ cup sugar, 1 egg, 1 teaspoon vanilla, butter, sugar 2 cups sifted flour, cream butter, sugar, add egg and vanilla, then add flour and knead well. Take half the dough for the bottom of an 8-inch square tin and then spread filling and cover with a top crust. Bake in oven 350 degrees F. for 20 minutes. Cut in squares while warm. Brush top with milk.

Filling: $\frac{1}{4}$ pound preserved sugar $\frac{1}{4}$ pound blanched almonds, $\frac{1}{4}$ pound citron, grind almonds, citron and ginger, then take enough maple syrup to make it juicy.

PEACH BALLS

Remove skins from desired number of peaches, then wrap each one in a cloth for half an hour or un-



A salad—yes. But also a man-sized meal. It combines potatoes and sardines with the regulation salad fixin's. A delectable dish on a warm day.

til moisture is absorbed, dip in boiled frosting which has been made quite thick, then roll in shredded coconut. Serve with cream which has been whipped.

MARSHMALLOW DELIGHT

Cut up $\frac{1}{2}$ pound marshmallows and 3 oranges, mix together, let stand over night, whip $\frac{1}{2}$ pint cream, then add the marshmallows and oranges and whip together. Decorate with nuts and cherries.

PINEAPPLE FLUFF

1 can crushed pineapple, $\frac{1}{4}$ cup granulated sugar, 1 pint whipping cream, $\frac{1}{2}$ pound marshmallows.

Cut marshmallows and add to the sugar and pineapple, chill for 3 or 4 hours and just before serving beat in the whipped cream and top with whipped cream.

PINEAPPLE BAVARIAN CREAM

1 can grated pineapple, $\frac{1}{2}$ box gelatine, 1 pint whipping cream, 1 cup sugar, $\frac{1}{2}$ cup cold water. Simmer pineapple and sugar for 20 minutes, soak gelatine in water, then to pineapple and strain immediately, beat until it begins to thicken, add whipped cream, beat well, then set in mold to harden. Serve with whipped cream.

SNAPPY DESSERT

Wash and dry four large apples cut in halves and remove cores from each half, cut skin $\frac{1}{2}$ inch all round edge of apple then place in a deep baking dish just large enough to hold 8 halves neatly, then pour $\frac{3}{4}$ cup of water in pan, sprinkle halves lightly with cinnamon, put 2 spoonful of sugar in centre of each half, pour balance of cup of sugar in water to make syrup, place in oven at 350 degrees F. for 10 minutes, turn fire down and bake slowly for half an hour. Apples should be tender and juicy. Remove from oven and cool. When ready to serve place three small ginger snaps on 8 plates. Place one half apple on each plate, then pour 2 or 3 spoonful of syrup over each half, top with 1 dessert spoonful of whipped cream. This make 8 servings and has proved very tasty. It is quickly and easily prepared.

MAPLE WHIP

1 cup maple syrup, 1 cup of water, 2 eggs, $\frac{1}{4}$ cup of sugar, pinch of salt, 2 tablespoons cornstarch, chopped nuts and dates. Let first 3 ingredients come to a boil, using yolks of eggs. Add cornstarch, moistened in cold water, when thickened remove from fire and cool. Add chopped nuts and dates and lastly fold in egg whites, beaten stiff. Serve with whipped cream.

PINEAPPLE ICEBOX CAKE

$\frac{1}{2}$ cup butter, 1 cup sugar, 2 egg yolks, 2 tablespoons cream, 1 cup crushed pineapple, 1-6 cup pineapple juice, 2 egg whites, stiffly beaten, 30 graham crackers rolled fine. Cream butter and sugar, beat egg yolks with cream and stir over hot water until mixture becomes thick and smooth, cool. Then add to batter and sugar mixture, add pineapple and juice and fold in stiffly beaten egg whites, line a shallow loaf pan with waxed paper and place in a layer of graham cracker crumbs on the bottom, over this pour one-third of the pineapple mixture, cover with graham cracker crumbs and more pineapple, continue until all is used, cover pan

with waxed paper, chill in refrigerator for six to eight hours, turn upside down on serving dish and serve with whipped cream. Serves 6.

CREAM PUFFS

Take 1 cup hot water and $\frac{1}{2}$ cup butter and bring to a boil, while boiling stir in 1 cup dry flour, beat until smooth and let cool then add 3 unbeaten eggs one at a time and mix smoothly, drop by spoonful on oiled buttered pans and bake 25 minutes in a quick oven. When the puffs are cold cut a hole in the top of each and fill with whipped cream (flavored with sugar and vanilla) or the following filling: put 1 cup milk in a saucepan, beat 1 egg and $\frac{1}{2}$ cup sugar together, wet 3 tablespoons flour with milk and add to filling when boiling, flavor as desired. This recipe makes a dozen and a half of cream puffs.

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First Cousin to Pickles, Relishes Still Have a Niche of Their Own

First cousins to pickles, but still filling a different want in this old world where eating is the prime pleasure, are relishes. They come in many guises, as pickles, with many variations on the theme of pickled vegetables. Some are made of the whole vegetable, some of slices, some of shreds.

CHUTNEY SAUCE

12 small apples, 5 green sweet peppers, 5 green tomatoes, 4 small onions, 1 cup seeded raisins, 1 quart vinegar, 2 tablespoons mustard seed, 1 tablespoon salt, 1 cup golden-brown sugar, 2 cups brown sugar, remove seeds from peppers and onion small tomatoes and onions and put vinegar, sugar and spices on to boil then add the chopped mixture, then add the apples which have been peeled and cored and cut up, and cook slowly until soft. Put up in small bottles.

CORN RELISH

12 ears corn, 1 quart chopped cucumbers, 1 pint vinegar, 1 quart chopped onions, 4 cups sugar, 1 quart ripe tomatoes, 2 tablespoons salt, 1 teaspoon turmeric, 1 tablespoon mustard, 1 teaspoon celery seed, a dash of cayenne. Cook from 20 minutes to half an hour. Add 2 tablespoons corn starch if you like it thicker.

CORN RELISH

1 cup corn, scraped from cob, 5 cups grated red cabbage, 2 red peppers, finely chopped, 1 quart vinegar, 1½ tablespoons salt, ½ cup light molasses, 1 cup sugar, 2 tablespoons mustard seed, 2 tablespoons celery seed. Mix ingredients well together, heat to boiling and simmer 30 minutes. Pack into sterilized jars and seal. Approximate yield: 2 quarts relish.

This corn relish is doubly good on frosty winter days. When our bread makers have temporarily forgotten these days of late summer and the richness of our own produce. Plan to serve this tempting relish with roast pork or veal.

TOMATO-CATSUP

1 peck tomatoes, 2 large onions cut half and strain. When cooked real soft, add 1-2 quart of cider vinegar, 2 cups brown sugar, 1 teaspoon each of cloves, cinnamon, allspice, mustard, mace, white pepper, 3 tablespoons salt. Put all ingredients together and boil together until good and thick. Put in bottles and keep cool.

CORN SALAD

2 dozen corn, 2 cabbage, 4 large onions, 2 large red peppers, 1½ cups sugar, ½ pound mustard, 1 teaspoon turmeric, salt to taste, 1 cup flour, 1½ quarts vinegar.

TARTAR SAUCE

1 teaspoon mustard, ¼ teaspoon pepper, 1 teaspoon powdered sugar, ¼ teaspoon salt, 1 tablespoon onion juice, 2 eggs yolk, ½ cup olive oil, 1 tablespoon vinegar, 1 tablespoon chopped anchovy, 1 tablespoon chopped parsley and 1 teaspoon chopped dill. Combine and beat the first six ingredients together and slowly the olive oil and vinegar. When done it thick and the rest of ingredients may be added and be used instead of sauce.



A dessert salad of Chinese beauty and American fruit will bring a Chinese dinner to a refreshing close. Colorful slices of Valencia oranges circle a peeled half cantaloupe filled with dark grapes, strawberries or huckleberries, depending on the October wealth of your fruit stalks.

PEPPER RELISH

1 large head cabbage, 6 onions, 6 hot red peppers, ½ cup salt, chop fine and let drain over night. In morning add 1 small bowl sugar, ½ cup mustard seed, 1 tablespoon celery or 1 bunch celery. Cover with vinegar and bottle.

CROW-CROW

½ peck green tomatoes, 3 dozen green peppers, ½ red sweet pepper, 3 quarts onions. Put through food chopper. Let stand in salt over night then drain next morning. 1 large stalk celery, dried, 1 tablespoon of turmeric, 1 teaspoon each of spices, 3 cups of brown sugar, 4 cups of cider vinegar. Let come to a boil then bottle.

CORN RELISH

12 ears corn, 1 quart chopped cucumbers, 1 quart chopped onions, 1 quart chopped ripe tomatoes, 1 pint vinegar, 4 cups sugar, brown, 2 tablespoons salt, 1 tablespoon mustard, 1 teaspoon turmeric, 1 teaspoon celery seed, dash of cayenne pepper. Cook for 20 minutes to half an hour. Add 2 tablespoons corn starch if you like it thicker.



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COLD TOMATO RELISH

1 peck skinned tomatoes, chopped fine, 2 cups celery, chopped fine, 2 large onions, 2 red sweet peppers, 2 ounces mustard seed, ½ cup salt, 1½ cups brown sugar, 1 quart vinegar, ¼ teaspoon red cayenne pepper. Leave overnight altogether put in covered jar, or in one large crock, cover tight, not seal, ready in 2 weeks for use.

YELLOW CUCUMBER PICKLE

12 or 13 large ripe yellow cucumbers, peel and cut in quarters removing all seeds, boil ½ ounce alum in ½ gallon water, pour over cucumbers, let stand 2½ hours in alum, rinse in cold water and boil until tender in syrup below. 1 quart vinegar, 2 cups small brown sugar, 1 tablespoon ground cinnamon, 1 tablespoon salt, 1 small white, hot.

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That enquiry found that death

Gay and Festive, Tarts Will Make Every Meal Seem Like a Party

Perhaps nothing in the world has more of a party air than the tart. There's something gay and impudent about these pastries, something tempting and altogether fascinating. Children cry for them and so would grown-ups if they dared.

CHEESE TARTS

2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup currants, 1 teaspoon cornstarch. Mix well and cook in shells.

BUTTER TARTS

$\frac{1}{2}$ pound butter, melted; 2 cups of brown sugar, 4 eggs, juice of 1 lemon. Thicken with raisins or currants. Coconut can be added or can be used alone. Vanilla.

BUTTER TAFFY TARTS

1 cup corn syrup, 1 cup brown sugar, 2 eggs, beaten, 2 tablespoons melted butter, $\frac{1}{2}$ teaspoon vinegar, $\frac{1}{2}$ teaspoon cinnamon or vanilla. Mix well and pour into unbaked tart shells. Half the recipe makes quite a few.

HONEY TARTS

$\frac{1}{2}$ cup corn starch, $\frac{1}{2}$ cup brown sugar, 2 eggs, pinch of salt, butter size of an egg, $\frac{1}{2}$ cup shredded coconut.

Mix ingredients together. Put spoonful of jelly in tarts and add mixture on top. Bake.

YUM YUM TARTS

1 egg, 5 tablespoons milk, walnut meats, $\frac{1}{2}$ cup sugar, teaspoon vanilla, $\frac{1}{2}$ cup chopped raisins. Line muffin tins with a rich pastry and drop a teaspoon of the mixture in each shell. Bake in a moderate oven. These are delicious.

LEMON TARTS

Make ordinary pie crust and bake in tart tins then fill with the following: 1 cup granulated sugar, 2 dessertspoons cornstarch, pinch of salt, 2 eggs, $\frac{1}{2}$ cups boiling water. With juice of 1 lemon moisten dry ingredients. Add yolks of 2 eggs and beat well. Add $\frac{1}{2}$ cups boiling water and cook until thick, then fill shells. Top with meringue made with egg white beaten till stiff.

HONEY PINEAPPLE TARTS

1 cup well-drained shredded pineapple, $\frac{1}{4}$ cup honey, 1 teaspoon cornstarch, 1 teaspoon butter, 1 tablespoon pineapple juice. Put pineapple and honey over heat and let come to boiling point. Mix cornstarch and pineapple juice and pour hot mixture over this, stirring well. Return to heat for 3 minutes, stirring, then add butter and fill uncooked tart shells $\frac{3}{4}$ full. Bake at 400 degrees.

LEMON TARTS

Juice of 2 lemons, 2 cups sugar, 3 egg yolks, 2 rounded tablespoons cornstarch, 4 rounded tablespoons flour, pinch of salt, 1 rounded tablespoon butter. Stir sugar, salt, cornstarch and flour together. Mix with a little cold water and stir in 3 cups boiling water. Bring to a boil and cook 3 minutes. Pour the mixture on the beaten egg yolks and cook a minute longer. Then add the lemon juice and pour into baked crusts. Make the meringue by beating the egg whites and slowly adding 6 tablespoons sugar to the beaten whites. Cover tarts with meringue and bake 10 minutes in a slow oven or until delicately brown.

BUTTER TARTS

2 tablespoons butter, 1 cup brown sugar, 1 cup currants, 1 egg beaten altogether. Bake in tart crusts.

BUTTER TARTS

1 cup raisins, 2 eggs, 1 cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ teaspoon vanilla and a sprinkle of cinnamon 1 teaspoon vinegar. Bake in tart shells.

SYRUP TARTS

1 cup brown sugar, 1 cup syrup, $\frac{1}{2}$ cup walnuts, 2 eggs, 1 teaspoon vanilla. Make tart shells and $\frac{1}{2}$ fill with mixture and bake.

PASTRY FOR TARTS

2 cups flour, 4 teaspoons baking powder, 1 cup butter or shortening, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 1 egg, $\frac{1}{4}$ cup milk. Please mix this in order.

SOUR CREAM TARTS

1 egg, 1 cup sour cream, 1 cup granulated sugar, 1 cup seedless raisins, 1 tablespoon flour, 1 teaspoon vanilla. Cook together in double boiler until thick and put in baked tart shells.

DATE TART

$1\frac{1}{2}$ cups oatmeal, 1 cup flour, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ cup melted butter, 1 cup brown sugar. Mix oatmeal, sugar, flour, salt and soda together then add melted butter. Line pan with waxed paper then put half mixture in pan, add dates then put balance in and put in hot oven until brown. Filling: Take dates, stone, then add 1 cup brown sugar, $\frac{1}{2}$ cup or 1 cup water, 1 tablespoon flour, cook together, let cool before adding to the mixture (between the layers).

Soups

Soup is another dish that can serve a multitude of purposes. It can be half a meal. It can be just an appetizer before a meal. And it can be made from all sorts of things and is guaranteed to please even the most fastidious of eaters.

CANNED TOMATO SOUP

11 quarts tomatoes, 1 bunch celery, 3 sweet peppers, 12 small onions. Boil all together until tender; strain through a sieve. Add 1 cup butter, $1\frac{1}{2}$ cups brown sugar, 2 tablespoons salt, 2 teaspoons cayenne pepper, $\frac{1}{2}$ cup flour. Mix with little water to make a paste and add to cook, then bottle.

TOMATO SOUP

12 quarts ripe tomatoes, 1 bunch celery, 7 bay leaves, 12 cloves, 7 medium onions, 1 bunch parsley. Cook until all are tender. Put through colander or sieve. Then add 2 teaspoons salt, $\frac{1}{2}$ cup butter, red pepper to taste. Let this come to a boil. Mix 2 cups flour, 1 teaspoon soda with cold water. Add to soup and boil few minutes, being careful

as it boils over easily. To add milk when ready to use adds much to the flavor.

TOMATO SOUP

11-quart basket of ripe tomatoes, 1 head celery, 4 onions. Boil these together and strain. Then add 2 tablespoons salt, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ teaspoon cayenne pepper, $\frac{1}{2}$ cup butter creamed with $\frac{1}{2}$ cup flour. Rub these ingredients together. Boil till soup thickens. This soup can be sealed in jars and used when needed. Keeps good.

TOMATO SOUP (TO BE CANNED)

1 peck ripe tomatoes, 1 small bunch celery, 6 medium onions. Cook till tender and sieve. Place on stove and add $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup salt, $\frac{1}{2}$ teaspoon cayenne pepper, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup flour mixed to a paste with cold water and added when soup is boiling. Seal in sterilized jars. To use, warm equal parts of milk and tomato soup separately, add pinch soda to tomato and mix in hot milk.

ONION SOUP (AU GRATIN)

Fry 5 small onions in 2 tablespoons of butter about 20 minutes. Secondly, 1 tablespoon flour powdered over onions. Throw 1 quart of bouillon over onions, let boil for few seconds. Thirdly, butter piecrust or dish for oven. Butter three or four, toast cut in two—cover with grated cheese. Cover with above bouillon and more cheese if desired. Brown in oven under flame.

Do you steep it enough?

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SCOTCH POTATO SOUP

2 lb. lean beef, $\frac{1}{4}$ swede turnip, 3 carrots, 1 onion or leeks, 12 large potatoes, 2 quarts water. Put the beef in soup pot with cold water (quantity depends on the amount of soup one wants to make.) Cut turnips in four pieces, also one of the carrots, cut in small pieces the onions or leeks, prepare the potatoes

and cut up in small pieces. Let the beef and vegetables boil slowly for 1 hour, then put in the potatoes, stirring now and again. Now grate with fine grater the two carrots and put into soup 20 minutes before dishing. (The meat and large pieces of turnips and carrots can be served with whole potatoes as second course after the soup.)

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Cakes and Still More Cakes That Have Found Favor With Many

BANANA CAKE

One cup brown sugar, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoon baking soda, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup mashed bananas, $\frac{1}{2}$ cup butter, 2 cups flour, 1 teaspoon vanilla.

Divinity Icing: 1 cup brown sugar, $\frac{1}{2}$ cup water, 1 egg white, boil sugar and water until it strings. Beat in egg white.

MINCEMEAT SPICE CAKE

One-third cup shortening, 1 cup light brown sugar, 2 eggs (save 1 white for icing), $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup moist mincemeat, $\frac{1}{2}$ cup sour milk, $1\frac{1}{4}$ cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. Put shortening and sugar, egg and salt in mixing bowl, stir all together until well blended. Add half the mincemeat, sift flour, soda and spices together and add alternately with milk. Stir in the rest of the mincemeat and pour in 8-inch square pan. Bake in moderately hot oven (375 degrees F.), for 40 to 60 minutes.

MOCK ANGEL FOOD CAKE

One cup milk, 1 cup flour, 1 cup sugar, 3 teaspoons baking powder, pinch of salt, 2 egg whites beaten stiff. Put milk in double boiler to heat, but do not boil. Sift flour, sugar, baking powder and salt four times. Add the hot milk and stir smoothly. Then fold in egg whites. Pour in ungreased but floured angel food tin and bake in moderate oven. When baked invert pan until cake loosens.

DATE CAKE

One cup brown sugar, $\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup sour milk, 1 pound sliced dates, $\frac{3}{4}$ cup chopped nut meat, 1 tablespoon vanilla, a little salt, 2 cups flour, $\frac{1}{4}$ teaspoon baking soda and 1 teaspoon baking powder. Bake in slow oven.

QUICK CAKE

One-third cup butter, $1\frac{1}{2}$ cups brown sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{4}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon grated nutmeg, $\frac{1}{4}$ pound dates (stoned and cut in pieces). Put ingredients into a bowl; beat three minutes. Bake from 25 to 40 minutes. To make this cake a success do not add the ingredients separately.

NEVER FAIL LAYER CAKE

One egg well beaten, 1 cup sugar, 3 teaspoons melted butter, cream together, 1 cup milk, 3 level teaspoons baking powder, 2 cups flour. Sift flour once before measuring. Flavor to taste.

RAISIN COFFEE CAKE

Three cups flour, 5 tablespoons sugar, 1 egg, $1\frac{1}{4}$ teaspoons salt, 4 teaspoons baking powder, $\frac{1}{2}$ to $\frac{3}{4}$ cup milk, 3 tablespoons shortening, 1 cup raisins. Roll on a floured board, shape in a circle, and bake in slow oven.

QUICK COFFEE CAKE

Two cups sifted flour, 2 level teaspoons baking powder, 1 teaspoon salt, 2 tablespoons sugar, 1 egg, 1 cup sweet milk. Sprinkle over top before baked, melted butter, cinnamon and brown sugar together.

RAISIN CAKE

One and one-half cups brown sugar, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup sour cream, 1 egg, 1 teaspoon soda, all-



Here's good fun and good eating for the Halloween party—fruit-filled cookies that look like skulls and crossbones.

BANANA CAKE

Bake in 1 layer. 2 eggs (saving 1 white for icing), 1 cup white sugar, 1 teaspoon vanilla, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard. Cream together and add 1 cup mashed bananas (4 medium sized), 3 teaspoons milk, 1 teaspoon baking powder, 2 cups flour, $\frac{1}{4}$ teaspoon salt. Dissolve 1 teaspoon soda in bananas. Sift baking powder with flour.

Icing for Banana Cake: $\frac{1}{4}$ cup white sugar, dissolved in 1 cup boiling water. Boil until it forms a thread when poured from spoon. Remove from fire. Beat 1 egg to a stiff froth. Pour hot syrup over egg white and beat until stiff enough to spread without running. Spread on cake.

CHERRY CAKE

One cup white sugar, butter size of an egg, 2 egg yolks, $\frac{1}{2}$ cup or little more of sour milk, $\frac{1}{4}$ teaspoon baking soda, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon nutmeg and cinnamon, 1 cup drained cherries.

BANANA CREAM CAKE

Two-thirds cup shortening, $1\frac{1}{2}$ cups sugar, 2 eggs, 1 cup mashed banana, 4 tablespoons sour milk, 2 cups flour, 1 teaspoon soda, $\frac{1}{2}$ cup chopped walnuts. Cream shortening, add sugar gradually and cream again; add unbeaten eggs one at a time, beating thoroughly after each addition, then add mashed bananas with sour milk. Stir well, put in sifted dry ingredients and bake in layers in hot oven (375 degrees F.), from 20 to 25 minutes. Makes two layers.

BANANA CAKE

Half cup brown sugar, $\frac{1}{2}$ cup white sugar, 1 tablespoon butter, 2 tablespoons sweet milk, 1 egg, 1 cup walnut meats, 2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder. Mix all together and bake in slow oven.

JELLY ROLL CAKE

Three eggs well beaten, 1 cup white sugar, 5 tablespoons milk, $1\frac{1}{4}$ cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla. When baked spread the bottom with jelly or jam and roll on a damp towel.

BANANA CAKE

One egg, 1 scant cup sugar, $\frac{1}{2}$ cup butter, 3 tablespoons sweet milk, 1 small teaspoon baking soda, 1 cup mashed bananas, $1\frac{1}{2}$ cups flour.

BANANA NUT CAKE

One and one-half cups of white sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup mashed bananas, 1 cup nut meats. Cream all together, then add 1 teaspoon soda dissolved in 4 table-

spoons sour milk. Add $1\frac{1}{2}$ cups raisins or currants, flour enough to make real stiff. Cook real slow.

PINEAPPLE UPSIDE DOWN CAKE

Butter a round pan about 8 inches in diameter and 3 inches deep. In it melt 1 cup brown sugar and 2 tablespoons butter. On the sugar, after melting, lay as many slices of drained pineapple as pan will hold. Pour over fruit the following batter: $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup white sugar, 2 eggs, well beaten, 2 teaspoons baking powder, 2 cups flour, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon flavoring desired. Mix as any cake batter. Bake at 375 degrees for 45 minutes or until done. Turn at once on large round plate. Serve with whipped cream or plain or place a cherry in each pineapple hole after turning out on plate.

BANANA BUTTERSCOTCH CAKE

One and $\frac{1}{4}$ cups sugar, $\frac{1}{4}$ cup butter, $1\frac{1}{2}$ cups milk, 3 eggs well beaten, 3 cups sifted flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla. Combine 1 cup brown sugar, $\frac{1}{4}$ cup butter and $\frac{1}{4}$ cup milk. Cook to hard stage or 250 degrees F., gradually; add remaining milk, heated, stirring constantly; cool, cream remaining shortening until soft. Blend in remaining brown sugar and add the eggs, beating until light and fluffy. Mix and sift dry ingredients and add to creamed mixture alternately with butterscotch mixture. Flavor with vanilla. Bake in 10-inch greased loaf pan in a moderate oven (350 degrees F.), about 50 to 60 minutes. Frost with icing made by mashing banana into $2\frac{1}{2}$ cups confectioners' sugar. Add a dash of salt, and 1 teaspoon lemon juice.



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COCOANUT WHITE CAKE

Three egg yolks, $\frac{1}{2}$ cup butter or shortening, $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup milk, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon cornstarch. Method: Mix this and for icing put the following on top before baking and bake altogether: 3 egg whites well beaten (rotary beater), $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ teaspoon cornstarch, $1\frac{1}{2}$ cups cocoanut. Bake in a moderate oven $\frac{1}{2}$ hour and it will keep for a week or so if kept in covered cake pan (cracker tin). Quickly mixed and is very nice.

APPLE SAUCE CAKE

Cream 1 cup butter, add 2 cups sugar, beating until smooth and creamy, add 2 well-beaten eggs. Mix and sift $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons cinnamon, 2 teaspoons soda and 1 teaspoon cloves, add to first mixture and mix well. Then add 2 cups applesauce and 2 cups chopped nuts. When well blended add 2 cups hot apple sauce. Pour into a greased loaf tin and bake in a moderate oven.

WHITE LAYER CAKE

Two eggs, $\frac{3}{4}$ cup of granulated sugar, 2 tablespoons of butter, 4 tablespoons of sweet cream, $\frac{1}{2}$ cup water, 3 teaspoons baking powder, $1\frac{1}{2}$ cups flour.



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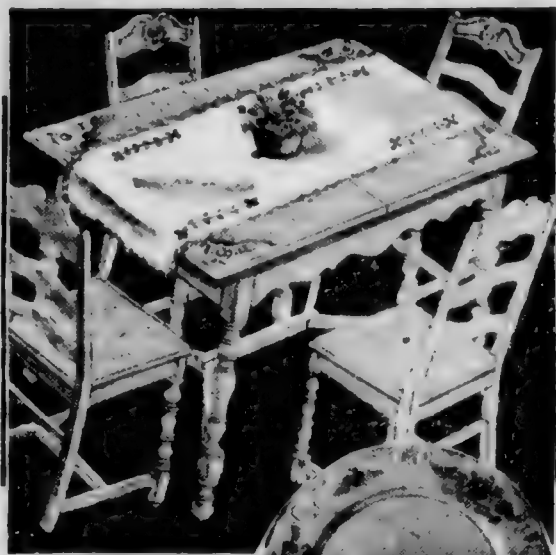
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DOUGHNUTS

Four cups flour, 1/2 cup sugar (two level teaspoonfuls less than full cup), 1 cup milk, a little less if pastry flour is used; 1-3 cup melted shortening, 2 eggs, 1/2 teaspoon nutmeg, 3 teaspoons baking powder. Method: Warm milk, add sugar and stir until dissolved. Cool before using. Sift dry ingredients (flour and baking powder), beat eggs well, add 1/2 milk and sugar mixture, then eggs and shortening and the remaining milk and sugar. Fry in deep fat.

FRIED CAKES

Nine cups flour, 7 teaspoons baking powder, 3 cups brown sugar, 3 eggs, 1 small teaspoon melted lard, 3 cups sweet milk.

DROP DOUGHNUTS

Two eggs, 1 cup white sugar, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder, flavor with nutmeg, drop from spoon in hot fat.

DOUGHNUTS

One egg, 1 cup sugar, 2 teaspoons melted shortening, 1 1/2 cups sweet milk, 2 teaspoons baking powder, 1 cup raisins, 1 cup of apples chopped real fine, flour. Mix as for doughnuts. Add apples and raisins last. Drop from teaspoon in hot fat.

DUTCH CURLERS

Two eggs, 1 cup granulated sugar, 1 cup mashed potatoes, 1 cup milk, 1 teaspoon vanilla, pinch of salt, 1 tablespoon butter, 2 heaping teaspoons baking powder, flour to make a stiff dough.

FRIED CAKES

One and one-half cups white sugar, 3 eggs, little salt, nutmeg and vanilla, beat this all together well; 2 teaspoons baking powder, good 1 1/2 cups sweet milk, put a little flour in, then beat; put 2 tablespoons melted butter in, then mix light with flour and roll out; put in boiling fat and fry.

DOUGHNUTS

One cup sugar, 1 egg, 1 cup milk, 2 tablespoons melted shortening, 1 teaspoon salt, 4 teaspoons baking powder, 1/2 teaspoon nutmeg, and enough flour to make a soft dough. Drop into hot fat and then roll in fine sugar and cinnamon.

DOUGHNUTS

Two eggs, 1 1/2 cups sugar, 1 cup sweet milk, sift together 3 cups flour, 3 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon nutmeg, 1 tablespoon melted fat from kettle. Roll 1/2 inch thick, cut and deep fry. Makes 3 dozen medium size.

GRANDMA'S DOUGHNUTS

One cup sugar, 1/2 cup sour cream, 1 cup sour milk, about 4 cups flour, 4 teaspoons baking powder, 2 eggs (beat well), 1/2 teaspoon soda, 1 1/2

teaspoons salt, 1/2 teaspoon cinnamon, 1/2 teaspoon vanilla. Beat sugar, sour cream, sour milk and eggs together with an egg beater. Sift and add dry ingredients. Roll out and fry in hot fat (375 degrees). Drain on soft paper. Omit soda if sweet milk is used. Add 1 1/2 tablespoons butter if no cream.

DOUGHNUTS

Two cups mashed potatoes, 2 cups granulated sugar, 4 tablespoons melted butter, 3 eggs, 1 cup sweet milk, 1/2 teaspoon nutmeg, 6 cups pastry flour, 5 teaspoons baking powder. Mix all ingredients and fry in hot oil. These are delicious.

DEVIL'S FOOD

Half cup butter, 1/2 cup sour milk, 2 cups brown sugar, 2 eggs, 1/2 cup boiling water, 1 teaspoon soda, 2 cups flour, 1/2 cup cocoa, salt, vanilla, 1 teaspoon baking powder. Cream shortening, add 1 cup sugar, beat well. Beat eggs and add the other cup of sugar, cream well. Add the mixtures together and beat. Sift flour once and add baking powder and salt. Add to mixture alternately with sour milk, beating well after each addition of flour and milk. Stir soda and chocolate into boiling water and add to the cake mixture. Add vanilla; bake in layer tins.

FUDGE CAKE

One egg, 1 cup brown sugar, 1/2 cup butter, 2 tablespoons cocoa, 1/2 cup hot water, 1/2 cup sour milk, 1 teaspoon vanilla, 1 1/2 cups pastry flour, 1/2 teaspoon soda and pinch of salt.

CHOCOLATE CAKE

First part: 1/2 cup brown sugar, 2 tablespoons cocoa, 1/2 cup sweet milk. Boil until thick—as cream, let cool. Second part: 1/2 cup brown sugar, 1/2 cup butter or shortening, 2 eggs, 1/2 cup sour milk, 1 teaspoon vanilla; put in other part, then add 2 cups flour, 1 teaspoon soda. Bake in layer cake tins, in moderate oven about 30 minutes.

Icing: 1 cup white sugar, 1 teaspoon cocoa, 1 heaping teaspoon corn starch. Mix in 1/2 cup water, then 1/2 cup of boiling water, cooking until thick. Flavor with vanilla, 1/2 cup chopped nuts, spread over cake and in between layers.

DEVIL'S FOOD CAKE

Two cups sifted flour, 1 teaspoon soda, 1/2 cup butter or other shortening, 2 cups sifted brown sugar, 2 eggs, unbeaten, 6 squares unsweetened chocolate, melted, 1 1/2 cups sweet milk, 1 teaspoon vanilla. Sift flour once, measure, add soda and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs one at a time, and beat well. Add chocolate, beating well. Add flour alternately with milk, a small amount at a time. Beat after each addition, until smooth. Then add vanilla. Bake in two greased 10-inch layer pans or three 9-inch layer pans in a moderate oven (350 degrees F.) 30 minutes. Spread boiled frosting between layers and on top and sides of cake.

CHOCOLATE CAKE

Three-quarters cup cocoa or 4 squares unsweetened chocolate, grated, 1 cup brown sugar, 1/2 cup milk. If chocolate is used melt in top of double boiler, add sugar and milk and cook till thick. If cocoa is used combine the cocoa, sugar and milk, cook over double boiler and set aside to cool. 1/2 cup shortening, 1 cup white sugar, 4 eggs, 3 cups sifted flour, 1/2 teaspoon salt, 1 teaspoon soda, 1 cup sour milk (or buttermilk), 1 teaspoon vanilla, 1 teaspoon baking powder.

Method: Cream shortening, sugar, eggs. Cream well, add eggs one at a time. Beat then add flour and soda and baking powder. Sift the dry ingredients with milk and chocolate mixture, vanilla and salt. Bake in square pan in oven.

oven, not over 350 degrees, for 1 hour. Top with White Mountain icing.

White Mountain Icing: 1/2 cup brown sugar, 1 cup white sugar, 1/2 cup water, 1/2 teaspoon cream of tartar, whites of 2 eggs, 1/2 teaspoon salt, 2 tablespoons strong coffee. Boil sugar, water, coffee and cream of tartar without stirring until syrup spins a long thread. Pour slowly over beaten egg whites, beating continually until thick enough to hold its shape. Add salt, whip again and spread thickly on cake.

DEVIL'S FOOD CAKE

Half cup butter, 2 cups brown sugar, 1/2 cup sour milk, 1/2 cup cocoa, 2 eggs, 1 teaspoon soda in 1/2 cup boiling water, 1 teaspoon vanilla, 1/2 cup raisins, 2 cups flour.

CHOCOLATE CREAM CAKE

1/2 cup cocoa, 1/2 cup sweet milk, 1/2 cup dark brown sugar, yolk of an egg, beat egg yolk, add sugar, cocoa, milk. Cook thick like custard, add 1 teaspoon vanilla and cool while preparing remainder of cake. 1 cup dark brown sugar, 1/2 cup butter, 1/2 cup sweet milk, 2 eggs, 2 cups sifted flour, 1 teaspoon soda dissolved in warm water. Add to cocoa mixture. Bake in layers.

CHOCOLATE CAKE

(With Sweet Milk)

1/2 cup butter, 2 1/2 cups pastry flour, 1 1/4 cups white sugar, 1 teaspoon baking powder, 2 eggs (beaten without separating), 1 teaspoon soda, 1 cup milk, 1/2 teaspoon salt, 3 squares of chocolate or 4 teaspoons of cocoa, 1 teaspoon vanilla. Cream butter, add sugar gradually, cream well, add eggs, well beaten, cream again, then milk, alternately add dry ingredients, which have been sifted together 3 times. Add cocoa, then vanilla. Bake in layers or in cup cake tins in a moderate oven (375 degrees) for 25 minutes. When cold spread with cocoanut, marshmallow, chocolate or white boiled icing.

FUDGE CAKE

1 cup granulated sugar, 2 tablespoons butter, 1 cup sour milk, 1 1/2 cups flour, pinch of salt, 1 egg, 2 tablespoons cocoa, 1 teaspoon soda, 2 teaspoons baking powder, vanilla. Cream sugar, butter, cocoa. Beat in the egg, add milk with soda. Sift in baking pan with flour. Bake in moderate oven.

FILLING FOR CAKE: 1 cup white sugar, 1 tablespoon cocoa, 1 tablespoon cornstarch, 1 cup water. Boil ingredients together. Cut each layer of cake in half and put filling between. Make chocolate icing for top of cake.

CHOCOLATE CAKE

2 cups sifted cake flour, 1 1/4 cups brown sugar, 1/2 cup butter, 1 1/4 cups sweet milk, 2 eggs, unbeaten, 2 squares chocolate, 1 teaspoon soda, 1 teaspoon vanilla.

Method: Sift flour, measure, add soda and sift together 3 times. Cream butter and sugar until light. Add eggs one at a time. Beat well, add flour and milk, alternately, then vanilla. Bake in layer pans, in moderate oven (350 degrees F.) 20 minutes.

EGGLESS DEVIL'S FOOD

2 cups brown sugar, 1/2 cup cocoa, 1/2 cup shortening, 1 cup sour milk, 2 1/2 cups of flour, 1 teaspoon

salt, 1 teaspoon baking soda, 1 1/2 cup hot water. Mix sugar and cocoa, blend gradually into creamed shortening, beat well, add sour milk, flour and salt, sifted together. Combine after each addition. Stir in soda, dissolved in hot water. Bake in loaf pan and ice.

EXCELLENT CHOCOLATE CAKE

1/2 cups lard and butter mixed, 2 cups brown sugar, 2 eggs, well beaten, 1/2 cup sour milk, 1 teaspoon baking soda, 1/2 cup boiling water, 1/2 cup rich cocoa, 2 cups flour, 1 teaspoon vanilla. Cream lard, butter and sugar, add beaten eggs, add sour milk with soda dissolved in it. Then add the cocoa mixed with the boiling water. Stir in flour gradually, add vanilla and bake slowly in hot oven.

WAR CAKE

Two cups hot water, 2 cups brown sugar, 1 package seedless or seeded raisins, 3 tablespoons butter or lard, 2 teaspoons cinnamon, 1 teaspoon cloves. Boil all together for five minutes, let cool, add 1/2 teaspoon salt, 1 teaspoon soda dissolved in hot water, and 3 cups sifted flour, 1 teaspoon baking powder; nuts, figs or dates may be added.

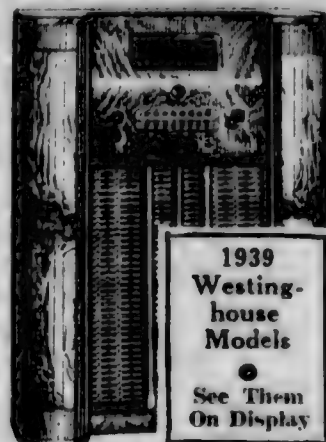


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CHRISTMAS CAKE

1 1/2 pounds of raisins, 1 1/2 pounds of currants, 4 eggs, 1/2 pound of citron, 1 1/2 pounds of brown sugar, 1 pound of dates, 1/2 pound almonds, 1 teaspoon nutmeg, cinnamon and cloves, 1 pound butter, 1 cup sour milk, 1 teaspoon baking soda, juice of 1 orange and 1 lemon, and a little of the grated rind, 4 or 5 cups of flour. Bake slowly.

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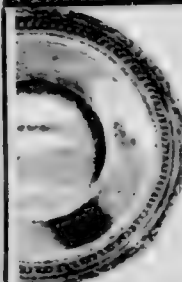
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"Something to wash it down with"—whether it be a cheese sandwich or lobster a la Newburg—is always an important item. After all, man's thirst can become as awful as his hunger, and something to alake the former is just as important as something to satisfy the latter. Feed the brute, but give him something to drink as well.

GRAPE JUICE

Ten lbs. blue grapes, 2 quart boiling water, 2 lbs. sugar. Pick over grapes, removing stems and imperfect fruit. Add boiling water, set over a low heat, simmer until skins leave the pulp (about 1½ hours). Then bring to a boiling point, boil 5 minutes. Remove from fire, pour into a jelly bag and let drip into a large pan until pulp is dry (over night). Bring juice to boiling point, add sugar, let boil one minute. Pour into sterilized jars or bottles and seal. If corked, dip cork in paraffin, close with sealing wax. Keep in a cool, dark place.

FRUIT PUNCH

Four cups hot water, 2 cups sugar, 1 small can chopped pineapple, juice of 3 lemons, juice of 4 oranges, 1 bottle carbonated water. Prepare a syrup of the water and sugar, and boil 15 minutes, cool, add fruit and carbonated water. Serve ice cold.

TOMATO COCKTAILS

Two cans tomato juice, 7 drops of tabasco sauce or horseradish, a pinch of paprika, a pinch of salt and sugar to taste. Have it ice cold. This makes about 9 glasses.

COCOA SYRUP

(For Children)

Two cups sugar, 1 cup cocoa, add ½ cup of water, boil 3 minutes, add ½ teaspoon vanilla. For hot cocoa for the children scald the milk and add 1 tablespoon syrup to each cup.

COFFEE FOR 100 PERSONS

Eight cups ground coffee, 18 quarts water, tie the coffee in thick cheesecloth bag, plenty of room for

coffee to swell, let stand in the water several hours, bring slowly to boiling point and boil 3 minutes. Remove the bags and keep coffee hot for serving.

HONEY COCOA

Heat together 1 cup milk, 2 teaspoons cocoa. Remove from heat, sweeten to taste with honey, about 1 teaspoon honey to 1 cup cocoa. Serve hot or cold.

EGG NOG

Beat the yolk of an egg, add a wine glass of sherry or any other flavoring and 1 cup milk. When well mixed stir in the beaten white of the egg; a spoonful of sugar may be beaten with the yolk of egg if desired.

Dressing For Fowl

What do you do with your old, dry bread? Same as we do, probably, make it into dressing or stuffing. The latter word is really better, at that, for not only is this mysterious delicacy stuffed into the fowl, but it is stuffed into the person with much gusto when it makes its appearance on the menu.

POTATO STUFFING FOR GOOSE

Two cups hot mashed potato, 1½ cups bread crumbs, 2 tablespoons minced onion, ¼ teaspoon salt and pepper, ½ cup melted butter, 2 teaspoons sage. Mix together and beat until light.

DRESSING FOR FOWL

Two cups bread, 1 onion, 2 tablespoons butter, 1 cup chili sauce, salt and pepper to taste, 1 can mushrooms.

DRESSING FOR FOWL

Take 2 pounds hamburger and fry with 2 medium onions until well done. Cook 10 large potatoes, then

add 2 cups of dry bread, add 2 tablespoons sage, 1 tablespoon salt, ¼ teaspoon pepper. Mix well together, then it is ready to use.

POULTRY STUFFING

Two cups soft bread crumbs, 1 teaspoon salt and pepper, 1 to 2 tablespoons minced onions, 1 teaspoon sage or mixed poultry seasoning, 2 to 3 tablespoons melted butter.

Breads

DATE BREAD

One cup chopped dates, 1 teaspoon soda, ½ cup boiling water, 1 tablespoon butter, ½ cup sugar, 1 egg, 1½ cups flour, ¼ cup nuts or raisins, or both. Sprinkle the dates with the soda dissolved in the boiling water. Cream together the butter, sugar, egg, flour, raisins. Add dates and bake slowly for approximately ¾ of an hour.

NUT LOAF

One and one-half cups of brown sugar, 1 egg, 1 cup sweet milk, ¾ cup chopped nuts, 1 cup dates, 3 cups flour, 2 teaspoons baking powder, ½ teaspoon salt, ¼ cup raisins. Put in tins, let raise 1 hour.

NUT BREAD

One egg, 1 cup white sugar, 1 teaspoon salt, 2 cups sweet milk, 4 cups flour, 4 teaspoons baking powder, 1 cup walnut meat, chopped. Mix well, let rise ½ hour. Bake in moderate oven 1 hour.

DATE AND NUT BREAD

Three-quarter cup granulated sugar, 1 egg, 1 tablespoon butter, 1 cup sliced dates, ¾ cup boiling water, 1 cup nut meats, cut fine, ¾ teaspoon soda, 1 teaspoon baking powder, 1½ cups flour, salt, vanilla. Pour boiling water over dates and let stand till cool, then add baking soda and add to other ingredients. Bake in a loaf pan in moderate oven for 45 minutes.

GINGER BREAD

One-eighth cup butter, 1 cup sugar, 1 cup milk, ½ cup molasses, 2½ cups flour, 1 egg, 2 tablespoons cinnamon, 1 teaspoon ginger, 1 teaspoon cloves, 1 teaspoon nutmeg, ¼ teaspoon salt, 1 teaspoon soda, 1 teaspoon baking powder. Cream butter and sugar. Add rest of ingredients, and beat for 2 minutes. Bake in shallow greased tin 25 minutes in slow oven.

JOHNNY CAKE

(Sweet Milk)

Half cup sugar, 1 heaping teaspoon butter, 1 egg, 1½ cups sweet milk, 1½ cups cornmeal, 1 cup flour, 2 teaspoons baking powder, pinch salt.

NORA'S DATE LOAF

One cup chopped dates, ¼ cup chopped walnuts, 1 egg, 1 teaspoon vanilla, 1½ cups boiling water, 4 tablespoons butter, 1 cup brown sugar, 1 teaspoon baking powder, 2½ cups flour, 1 teaspoon baking soda. Sprinkle soda over dates and add boiling water. When cool add sugar, butter, egg and other ingredients. Place in a greased loaf tin and bake in moderate oven 1 hour.

DATE AND NUT LOAF

One pound dates, stoned and chopped, 1 teaspoon soda, ¾ cup hot water over dates and soda. Let cool and add 1 egg, beaten, 1 tablespoon shortening, 1 cup brown sugar, 1 teaspoon vanilla, ½ cup walnuts or raisins, 1½ cups flour, ½ teaspoon salt. Bake in greased pan in a moderate oven 45 minutes. This loaf is better the second day. Slice and spread with butter.

SHIRTS

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LAUNDRY & DRY CLEANERS 124

COCOA BREAD LOAF

Two and one-half cups flour, 3 teaspoons baking powder, 1½ teaspoon salt, ¼ cup cocoa, 1-3 cup sugar, 1 egg, 1-1.3 cups milk, ¼ cup melted shortening (¼ cup soaked raisins). Sift all dry ingredients. Beat egg and add milk and shortening to it. Pour into dry ingredients and stir, cook in greased loaf pan for 45 minutes at 350 degrees.

MOTHER'S GINGER BREAD

One full cup molasses, 1 cup granulated sugar, ¾ cup shortening, 1 egg, beaten very light, 1 teaspoon soda, in 2 cups sour milk, add 4 cups flour, with a pinch of salt and 1 teaspoon ginger, ½ teaspoon cloves, 1 tablespoon cocoa to darken the cake, 1 cup raisins, 1 teaspoon vanilla, if liked, also 1 teaspoon cinnamon, if liked. Beat thoroughly until light and bake in large dripping pan 25 minutes in moderate oven.

NUT BREAD

Half cup sugar, 2 cups milk, 1 egg, beaten lightly, 4 teaspoons baking powder, 1 tablespoon butter, 1 teaspoon salt, 4 cups flour, 1 cup nuts. Let stand 20 minutes and bake.

Sour milk will remove rust stains from white goods.



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- 3. QUIET OPERATION**—It's so quiet you can hardly hear it! And it stays quiet for years!
- 4. LOW OPERATING COST**—Lowest current consumption possible with efficient refrigeration.

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Afternoon tea goes in for vitamins. Stuffed celery, tiny white cauliflower rosettes, crunchy strips of carrot, graham sandwiches and nut bread taste unusually good with a steaming cup of tea.

Care and Use of Electrical Appliances

RANGE

To clean the enamel parts of your range, wash with soap and warm water; rinse and dry, then polish with a clean dry cloth to restore original luster. Any discoloration can be removed with a mild cleanser such as this: Am.

Keep the warming drawer and utensil drawer clean. Wash them with soap and water, whenever soiled. Be sure to polish with a dry clean cloth to preserve the luster.

The drip pan should be wiped dry after each use. Make it a part of your dish-washing routine.

HOW TO CLEAN THE OVEN

Turn all switches to "off" position before beginning the cleaning.

Allow oven to cool before cleaning. If the enamel is too warm, soap will streak it. Use warm water to wash the inside of the oven.

Remove baking shelves and heating units if they are removable. Wash the racks, but the units must not be immersed in water, just wiped.

Wash lining of oven with soap and water, dry and polish.

The glass of the oven door should be wiped off each time the oven is used to prevent discoloration.

Keep the oven clean and odorless by leaving the door ajar after cooking, until the oven has cooled.

In reassembling the oven, be sure that the oven units are firmly connected to the terminals. A loose connection may cause trouble.

Wash chrome plated parts with soap and water. Rinse and polish with a clean dry cloth. Most chrome are removable for cleaning. They are safe and may be lifted up.

If your range has open coil plate, place an ordinary tin gas plate sprinkled with water bottom side up over the entire unit. Turn the switch to high and leave 15 to 20 minutes. This will clean off the bottom of the unit.

For economical use of electric range, pre-heat oven before cooking. Turn the switch to high and leave 15 to 20 minutes. This will clean off the bottom of the unit.

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Comparative Nutritional Chart

NAME OF FOOD	VITAMINS	MINERALS	REACTION
	A B C D	Flow Calc. Iron Cae	Flow Calc. Iron Cae
Vegetables			
Asparagus	F F W	W F F F	W
Beans, Kidney	W F W	W F F F	W
Beans, Navy	W F W	W F F F	W
Beans, Lima	W F W	W F F F	W
Beets, String	W F W	W F F F	W
Brussels Sprouts	W F W	W F F F	W
Cabbage, Head	W F W	W F F F	W
Cauliflower	W F W	W F F F	W
Celery	W F W	W F F F	W
Cucumbers	W F W	W F F F	W
Lettuce	W F W	W F F F	W
Onions	W F W	W F F F	W
Pears	W F W	W F F F	W
Radishes	W F W	W F F F	W
Spinach	W F W	W F F F	W
Squash	W F W	W F F F	W
Sweet Potatoes	W F W	W F F F	W
Turnips	W F W	W F F F	W
Winter Melon	W F W	W F F F	W
Meat and Fish			
Average Fish	W F W	W F F F	W
Beef	W F W	W F F F	W
Liver	W F W	W F F F	W
Meat	W F W	W F F F	W
Pork	W F W	W F F F	W
Fruit			
Almonds	W F W	W F F F	W
Apples, Raw	W F W	W F F F	W
Apricots	W F W	W F F F	W
Bananas	W F W	W F F F	W
Cantaloupes	W F W	W F F F	W
Grapefruit	W F W	W F F F	W
Lemon Juice	W F W	W F F F	W
Orange Juice	W F W	W F F F	W
Pears	W F W	W F F F	W
Pineapple	W F W	W F F F	W
Pumpkins	W F W	W F F F	W
Raspberries	W F W	W F F F	W
Tomatoes	W F W	W F F F	W
Dairy Products			
Butter	W F W	W F F F	W
Buttermilk	W F W	W F F F	W
Cheese	W F W	W F F F	W
Milk	W F W	W F F F	W
Egg Yolks	W F W	W F F F	W
Grain Products			
Bread, White	W F W	W F F F	W
Bread, Wh. Wht.	W F W	W F F F	W
Bread, Rye	W F W	W F F F	W
Oatmeal, Cooked	W F W	W F F F	W
Rice, Cooked	W F W	W F F F	W

Removal of Stains

CANDY: These stains are due chiefly to syrup and coloring matter or chocolate. Therefore, warm water will dissolve the sugar. Subsequent application of methylated spirits made alkaline with weak ammonia will remove chocolate and other candy matter. Carbon Tetrachloride will dissolve any fatty matters, and a final spotting with lukewarm water will clear.

CHICKEN GUM: (1) Soften the gum with egg white, then sponge with water. (2) Sponge with any of the following: Carbon Tetrachloride, Carbon Bisulphide, Chloroform, Trichloroethylene. After an application of two or three minutes, scrape with dull knife and much will be removed. If necessary repeat until all possible is removed.

CHOCOLATE AND COCOA: (1) Chocolate from cake, chocolate, etc.—scrape with a dull knife and sponge with damp cloth or sprinkle with powdered borax. Then soak for 15 minutes with cold water.

Remove gently with brush and cold water. When dry, remove with a white cloth. (2) Remove stains in same way as candy stains.

COFFEE AND TEA: (1) From coffee stains, provide no great difficulty, and lukewarm water is usually sufficient. However, the last trace of acid stains sometimes proves resistant. Sponge with soap and cold or lukewarm water. If a grease spot remains from the cream, remove by means of grease solvent, etc. Carbon Tetrachloride, Chloroform, Ether, Gasoline or Benzene.

While it is probable that these remedies, if applied at the same time, we would like to emphasize the fact that the removal of stains is a professional cleaners have made a life-time study of this problem, but are not only equipped with the knowledge, but also with appliances for the purpose of giving proper service.

We strongly recommend that in all cases that appear to present difficulties beyond the scope of simple home treatment, the problems be referred to cleaners who are equipped for the purpose.



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OVEN TEMPERATURES
Very slow oven . . . 250 to 300 degrees
Slow oven . . . 300 to 350 degrees
Moderate oven . . . 350 to 400 degrees
Hot oven . . . 400 to 450 degrees
Very hot oven . . . 450 to 550 degrees

CANDY THERMOMETER TEMPERATURES
Soft ball . . . 235 degrees
Hard ball . . . 255 degrees
Soft crack . . . 270 degrees
Hard crack . . . 290 degrees
Caramelized . . . 300 degrees

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Pickles Lend Piquant Touch to Every Evening Meal

Most of the vegetables and even many of the fruits find their way, eventually, into the pickle jar, and thence onto the festive table to lend that last necessary touch of the unusual to the meal. A pickle for every menu should be every good cook's motto.

DILL PICKLES

Two cups water, 1 cup vinegar, 2 tablespoons salt more than level. Place pickles in glass jar, with dill mixed through jar, seal cans tightly.

GREEN TOMATO PICKLES

For 2 gallons of green tomatoes sliced in rings, add 1 cup of salt, let this stand over night; next morning drain, cover with water again, add 1 teaspoon of soda to this and let come to a boil on the stove; let drain again, then put a cup of sugar to every cup of vinegar, takes 1½ quarts to this batch, put this mixture on to boil with ½ cup of mixed spices in a sack, let this boil for awhile, then put your green tomatoes in and cook until tender, put in jars and seal tightly. Onions can be used also if liked, sliced in rings.

BREAD AND BUTTER PICKLES

Four quarts of medium sized cucumbers, 12 medium sized onions, 3 sweet green peppers all sliced thin, ¾ cup salt, cover with water, the next day drain, add 1 dessert spoon of celery seed, ½ teaspoon tumeric powder, 3 cups brown sugar and nearly cover with vinegar, add ½ teaspoon cayenne pepper and boil till clear, and seal.

PICKLED ONIONS

One quart small pickling onions peeled, 1 quart good white vinegar, 1 teaspoon table salt, 2 teaspoons whole pepper. Bring vinegar and seasoning to boiling point, remove any scum, put in onions, simmer for 3 minutes or until onions are transparent. Pour into sterilized jars and seal.

SPANISH PICKLE

One peck green tomatoes, 4 heads cabbage, 12 large green cucumbers, 12 onions. Chop fine, salt and let stand over night, then squeeze out dry as possible, cover mixture with

vinegar and add 3 pounds brown sugar, 1 ounce white mustard seed, 1 ounce tumeric, cayenne, ground cinnamon and cloves to suit taste. Cook for 1 hour. This makes 2 gallons.

BREAD AND BUTTER PICKLES

One quart sliced cucumbers, 6 onions sliced, 1 cup vinegar, 1½ cups white sugar, 1 teaspoon celery seed, 1 teaspoon tumeric powder, ½ teaspoon cinnamon, 3 sweet peppers chopped, 1 tablespoon mustard seed, 1 tablespoon celery seed, select 4 or 5-inch cucumbers, wash and dry, cut in thin slices without removing rind, also slice onions. Cook for 25 minutes; seal while hot.

PERFECT SWEET PICKLES

Wash small and medium cucumbers and pack in jars, add 2 tablespoons salt to 1 quart and fill with water, let stand 2 hours, pour off water and measure amount before discarding to determine amount of pickle mixture to prepare.

Mixture: To each 2 quarts vinegar add 1 quart water, ¼ cup salt, heaping teaspoon mixed spices and about ¼ teaspoon saccharine, bring mixture to a boil, then pour over pickles in jars but do not cook the pickles; seal. These will keep crisp until the next canning season. The saccharine instead of sugar ensures pickles against wrinkling and shrinkage. They will remain firm and not float to top of jar.

BREAD AND BUTTER PICKLES

Twelve green cucumbers, 6 sweet green peppers, 6 red peppers (hot), salt and 1 cup white sugar. Heat enough vinegar to cover and slice cucumbers and peppers thin. Place in layers and pour heated vinegar over them and heat just 5 minutes and seal.

BREAD AND BUTTER PICKLES

Seven large peeled cucumbers, 1 large onion, cut in slices, 1½ cups flour, 3 tablespoons mustard, ½ teaspoon tumeric, 1 tablespoon ginger, 3 cups brown sugar, ¼ cup water, 2½ cups vinegar. Mix all dry ingredients together with water and a little of the vinegar, add rest of vinegar gradually. 1 teaspoon salt. Boil briskly for 10 minutes; bottle.

GREEN TOMATO PICKLE

One peck green tomatoes, 4 heads cabbage, 12 large green cucumbers, 12 onions. Chop fine, salt and let stand over night, then squeeze out dry as possible, cover mixture with

PERFECT DILL PICKLES

Two quarts water, 1 quart cider vinegar, 1 cup salt. Bring to a boil and pour over small cucumbers which have been washed and placed in cleaned, sterilized jars with a large head of dill in each jar, and seal. Let stand at least six weeks before using. These are very crisp when chilled.

CHOPPED PICKLES

Three quarts onions, 2½ dozen large cucumbers peeled, 1 head cabbage, 1 head cauliflower, 2 heads celery sprinkled with salt. Let stand over night and strain. Put to boil 3½ quarts vinegar, 6 cups sugar, ¾ cup flour, 6 level teaspoons mustard, 2 small tablespoons tumeric. Mix smooth with vinegar, stir into boiling vinegar, add vegetables, cook 5 minutes, add 1 can corn and bottle.

SACCHARINE PICKLES

Eleven-quart basket pickles, 1 gallon cider vinegar, 10 cents saccharine powder, 1 cup salt, 10 cents mustard seed, 1 ounce tumeric powder, 1 ounce curry powder, 1 teaspoon cayenne pepper, ½ teaspoon powdered alum. Put all in crock.

OLD FASHIONED PICKLES

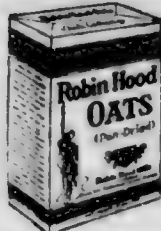
One gallon sliced cucumbers, 2 small tablespoons salt, half vinegar, half water scalded 15 minutes, then drain, and put vinegar, and 1 pound brown sugar, 1 tablespoon mustard seed, 1 teaspoon celery seed, simmer on stove 15 minutes, then boil 5 minutes.

REAL PICKLES

Twelve large cucumbers, in salt 1 hour, drain, 4 large onions, slice these not too fine, then add 1 cup sugar, brown, 1 teaspoon pepper, 1 teaspoon tumeric, 1 teaspoon curry powder, 1 teaspoon celery seed, 1 tablespoon mustard with 1 tablespoon flour. Boil 20 minutes; be sure to boil.

CROCK PICKLES

Two pounds corn syrup, 1 gallon vinegar, ¼ oz. cayenne pepper, ¼ pound salt, 2 ounces tumeric powder, ¼ pound mustard, 2 ounces mustard seed, ¼ pound whole ginger, 8 pounds brown sugar, assorted vegetables, washed and dried. Method: Put vinegar, corn syrup, seasoning and spices into a crock without heating, let stand in warm place for 2 days; soak cucumbers and onions over night in brine, drain in morning and put in crock. Let stand for 5 days, then add brown sugar, vegetables can be added at any time if soaked in brine over night.



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TUMERIC PICKLES

Six large cucumbers, 1 quart vinegar, 6 large onions, ½ teaspoon tumeric powder, ½ cup salt, ¼ teaspoon white mustard seed, 1 pound brown sugar, 1 teaspoon celery seed. Wash cucumbers and slice very thin, peel and slice onions, place in large bowl and mix in salt, cover and let stand over night. Then drain and rinse with cold water, drain again and add sugar, vinegar and spices. Heat to boiling and simmer 15 minutes. Pack into sterilized jars and seal; approximate yield 6 pint jars.

COPPER PICKLE

Twenty-five medium cucumbers, wash and put in water over night, or six hours. Take out and dry well. Don't peel, but slice thin, also slice 12 big onions, sprinkle salt over this, let stand 1 hour. Don't drain. Then add 1 pint vinegar, 2

cups white sugar, 1 teaspoon celery seed, 1 large tablespoon mustard seed, 1 teaspoon tumeric. Boil three minutes and put in jars. Seal well.

SWEET PICKLES

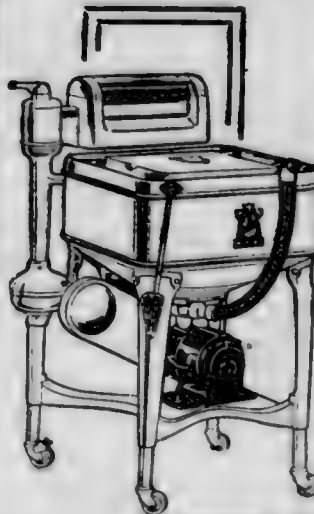
Soak cucumbers in salt and water 2 hours, wash, drain, take vinegar, sugar, spices and a little salt, let come to a boil, skim out cucumbers, pack in jars, place vinegar on stove and let come to a boil, put a pinch of saccharine on top of pickles, fill jars with hot vinegar and seal.

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MEAT AND VEGETABLE PIE

1 can vegetable soup, 1 can water, 1 pound hamburger. Mix all together and simmer on top of the stove for about half an hour. Put crust as follows: 2 cups flour, 4 in baking dish and cover with spoon salt, sifted together. Cut in teaspoons baking powder, 1/4 tea-2 tablespoons shortening. Add 1/2 cup milk to make soft mush. Drop by spoonfuls on top of meat mixture and bake in moderate hot oven about 20 minutes.

LUNCHEON OR SUPPER DISH

1 large can pork and beans in tomato sauce, 12 large Frankfurters. Place half of beans in casserole, then 6 of the Frankfurters, then rest of the beans and then the other 6 Frankfurters. Bake in moderate oven for 30 minutes. Serves 6.

CHEESE FLUFF

4 slices white bread of medium thickness, 1 pound cheese, 1 teaspoon salt, 1/2 teaspoon dry mustard, 2 eggs, 1 cup milk (butter for greasing). Grease a fairly large casserole with butter, break up bread into 1 inch pieces and place on bottom of the casserole, slice cheese and place over the bread, mix salt with mustard, rubbing out all lumps with the back of a spoon, scatter it over the cheese, beat eggs, add milk to eggs and pour over the cheese and bread, cover casserole and let contents soak for at least 1 hour, then uncover casserole and place in a cold oven. Light fire and bake uncovered for 45 minutes in a medium oven 350 degrees F. Serves 6. Cheese fluff is delicious for luncheon or Sunday night supper. It will please guests if served with stuffed tomatoes, pickles and tumbling biscuits.

VEGETABLE CHOP SUEY

1 Spanish onion, 1 red pepper, 1 green pepper, 3 cups celery, 1 cauliflower, 1 cup fresh mushrooms or canned, 1 cup tomatoes, 2 cups bouillon hot (from soup bone), 2 teaspoons salt, 1/2 cup parsley. Wash vegetables, cut in small lengths, separate cauliflower, cut, salt, put all vegetables together except parsley, add bouillon hot and cook 15 minutes. Serve parsley on top.

CREAMED SALMON AND PEAS

1 can salmon (1 pound) 1/2 cup canned peas. For the White Sauce: 2 tablespoons butter, 3 tablespoons flour, 1 cup milk, 1/4 teaspoon salt. Open can of salmon, drain off juice remove dark skin and bones and break salmon into chunks. Drain the peas, place butter on upper part of double boiler and melt over hot water in lower part. Stir flour slowly into butter, and rub smooth. Add salt. Then add milk, slowly, stirring all the time until thick. Add salmon and peas. When hot serve on toast or salted wafers. Serves 6.

CHICKEN CHILI CON CARNE

Cut up the chicken, melt some butter and fry in it two large



The vogue for combination desserts continues. Try chilled honeydew with seedless grapes rolled in powdered sugar and garnished with vivid lemon slices on dark green leaves.

sliced onions and then the contents of a good sized tin of pimientos. Cook for 10 minutes before adding the chicken seasonings, a pint of stock and a tablespoon of chili powder. Put into a saucepan with a tight cover and simmer until the chicken is tender.

PORCUPINE

2 pounds hamburger, 1/2 cup cooked rice, 1 large onion, cut up, salt and pepper to taste. Form in balls. Put in pan, pour over a small can tomatoes. Cover with cold water and bake in oven until well done.

LIMA BEANS EN CASSEROLE

1 cup cooked lima beans, 2 cups diced celery, 1/2 cup green peppers, shredded, 4 small onions, sliced, 2 cups tomatoes, salt and pepper. Mix ingredients and bake one hour.

CHILI CON CARNE

Chop four onions fine and brown in fat. Add 1 pound hamburger and stir until brown, then add 2 tablespoons chili powder. When thoroughly blended add 1 cup strained canned tomatoes. Stir well and add 1 quart boiling water. Simmer one hour longer. Heat and season 1 can red kidney beans. Add to meat mixture just before serving.

SOUR CREAM GRIDDLE CAKES

1 1/2 cups of flour, 1 teaspoon of soda, 1 cup sour cream, 1 teaspoon of salt and 2 eggs, well beaten. Sift all dry ingredients together. Add the liquids then well beaten eggs. Mix thoroughly and bake on hot griddle.

HAM TOAST

1 cup minced ham, 1 teaspoon chopped parsley, 1/2 teaspoon salt, 1/2 teaspoon pepper, 1 tablespoon thick sweet cream beaten with fork of 1 egg. Mix well and spread on toast.

CHICKEN KING CROQUETTES

4 tablespoons lard, 5 tablespoons flour, 1 teaspoon salt, 1/4 teaspoon pepper, 1 cup canned chicken soup or milk, 2 cups cooked chicken, cut in small pieces, 2 tablespoons pimiento, chopped, 1/2 cup sifted bread crumbs, 2 eggs, slightly beaten with 2 tablespoons water. Melt lard in saucepan, add flour, salt

ter. Roll in crumbs. Fry in hot grease (375 degrees F.) 1 inch deep in heavy frying pan until brown. Drain on absorbent paper. Serve with mushroom sauce. Serves 6 to 8.

SPAGHETTI DINNER

8 ounces spaghetti (1 package), boil it in boiling salted water 13 minutes, or until tender, 1/4 cup shortening, 1 large onion, 1 green pepper, 1 pound ground steak, 2 teaspoons salt, 1 can No. 2 mushroom (may be omitted), 1 tea-

spoon sugar, 1 can tomatoes (2 cups), 4 tablespoons grated cheese. Method: Melt shortening, add onion and green pepper and cook slowly until the onion is a yellow color. Add steak, cook 10 minutes. Add salt, mushroom, sugar and tomatoes. Put in baking dish, pouring sauce over. Bake 20 minutes in a moderate oven (350 degrees F.).

The strong odor of the onion never becomes a nuisance, as it is a mirror, as it will cause the steam to become visible.

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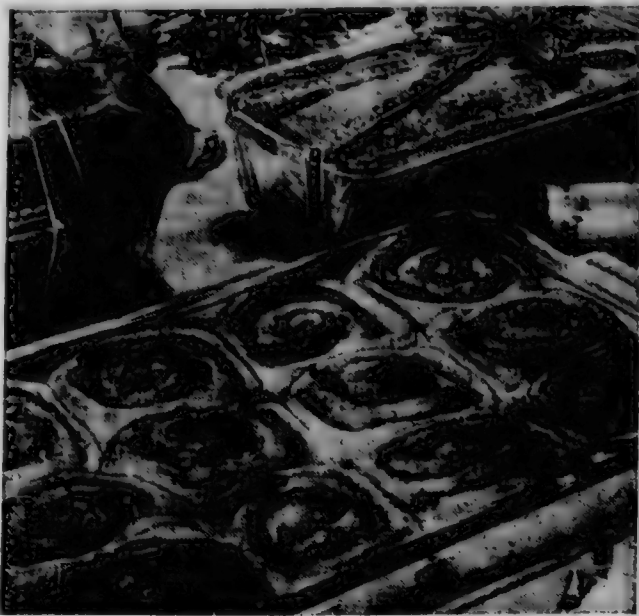
AMERICAN CHRISTMAS CAKE

1 pound butter, 1 pound brown sugar, 1 dozen fresh eggs, 1½ pounds flour sifted, 3 level teaspoons cinnamon, 2 level teaspoons nutmeg, 1½ teaspoons allspice, ½ teaspoon cloves, 3 pounds seedless raisins, 3 pounds currants, ½ pound citron peel, ½ pound mixed peel, ½ pound candied cherries, ½ pound almonds, ½ pound walnut meats, 1 wine glass brandy, 1 lemon rind and juice, 1 teaspoon salt, ½ teaspoon soda. Line Christmas cake pans with 3 thicknesses of brown paper, butter top one. Seed, chop raisins, all fruits and nuts, cut peel fine, blanch almonds, mix all the fruit but the citron, cut in uniform slices. Cover fruit with flour, enough to coat it thoroughly, mix spices with the sugar, cream, butter, add the sugar, egg yolks, beaten well separately, add whites beaten stiff, lemon juice and brandy, flour and fruit, except citron, put a layer of dough in pans 1 inch, and a layer of citron, another of dough and citron, have dough for top layer. Bake in regular Christmas cake tins 4 or 5 smaller sizes or 3 quite large ones. Bake in moderate oven 3 hours.

Almond paste: 1 pound icing sugar, ¼ pound coconut grated fine, 1 pound burnt almonds ground, ¼ pound butter, 2 egg yolks well beaten, 1 teaspoon almond extract. Mix well and spread on cake a day or two before use, then ice with a boiled white icing, decorate with red and green cherries or citron.

CHRISTMAS CAKE

¾ pound butter, 7 eggs, 2 pounds small raisins, 1½ pounds currants, 1½ pounds brown sugar (2½ cups), 1 cup sour cream, ½ cup corn syrup, 1 pound dates—cut small, ½ pound English walnuts, ½ pound blanched almonds, ½ teaspoon cloves, 1 teaspoon mace, 1 teaspoon soda dissolved in sour cream, 1 pound mixed peel, ½ teaspoon salt, 5 cups flour (measure before sifting). Mix fruit in separate dish with 1 cup flour to which 1 teaspoon of baking powder has been



To express your neighborly greetings on Christmas morning—a pan of freshly baked sweet rolls just in time for the breakfast coffee. Your neighbors will welcome this unusual present.

sifted. Bake small cake 2½ hours. Bake medium cake 3½ hours. Bake large cake 4 hours. Degrees—325 F.

FRUIT CAKE

3 eggs, ¼ pound butter, 1½ cups sugar, ½ cup sour cream, ½ teaspoon soda, 2 pounds raisins, 1 pound currants, ½ pound dates, ½ pound mixed peel, 1-3 pound almonds, 1 teaspoon cinnamon, 1 teaspoon grated nutmeg and ½ teaspoon mace. Flour to thicken. Cook very slowly for about 3 hours.

WHITE FRUIT CAKE

Into 1 pound of flour put 2 teaspoons of baking powder and a small saltspoon of salt. Mix well together. Rub into this ½ pound of good butter and add the following: ½ pound raisins, ½ pound currants, ½ pound peel, 2 cups sugar, grated rind of 1 lemon. Mix together. Beat 4 fresh eggs with 1 cup milk and add this to the dry ingredients. Thoroughly mix. Bake 1½ hours in moderate oven.

LIGHT FRUIT CAKE

½ cup butter, 2 cups white sugar, ½ cup sweet milk, 2 large cups flour (2½ cups), 4 teaspoons baking powder, 6 eggs, 1 pound coconut, ½ pound almonds, ½ pound citron peel, 2 pounds white raisins, ½ pound red cherries, 2 teaspoons each, vanilla, lemon almond flavor. Cover raisins with hot water and let stand five minutes. Then put in cold water and drain well. Bake slowly.

CHRISTMAS CAKE

¾ pound butter 1 pound brown sugar, 2 pounds currants, 2 pounds raisins, 1 pound dates, ½ pound walnuts, ½ pound almonds, ½ cup light molasses or rose water, 10 eggs, 1 cup mixed peel, ½ teaspoon cloves, 1 teaspoon allspice, 1 teaspoon mace, 1 teaspoon mixed spice, ¾ teaspoon soda, vanilla 5 cups flour, ¾ to 1 cup orange juice. Bake in paper lined pans in a slow oven from 3 to 4 hours.

BETTY CHRISTMAS CAKE (light)

3 eggs, 1 cup sugar, white, ½ cup butter, 2 tablespoons vanilla, 1 small can pineapple, shredded, 1 pound white raisins, 1 bottle maraschino cherries, ½ pound citron peel, mix ¼ pound almonds and walnuts, 2½ cups flour 2 teaspoons baking powder ½ cup pineapple juice warmed. Bake slowly in moderate oven 1 hour.

ENGLISH CHRISTMAS CAKE

1 pound butter, 1 pound brown sugar, 2 pounds currants, 2 pounds seedless raisins, 1 pound dates, 8 eggs, ½ pound almonds, ½ pound walnuts, 2 teaspoons mixed spice, vanilla, ½ teaspoon soda, 5 cups flour, ½ pound mixed peel. Bake in very slow oven 3 or 4 hours.

time, beating very thoroughly after each. Add fruit, nuts, coconut and flavoring and mix well. Add flour, a small amount at a time, beating after each addition until smooth. Bake in loaf pan, 8x4x3 inches, which has been greased, lined with heavy paper and again greased. Bake in slow oven (300 degrees F.) 1½ hours, or until done. Wrap in waxed paper and keep in airtight container.

CHRISTMAS CAKE

1½ pounds butter, 1½ pounds brown sugar, 1½ pounds flour (browned), 3 pounds currants, 2 pounds raisins, ½ pound citron peel, ½ pound lemon peel, ½ pound orange peel, ½ pound almonds (blanched), 1 dozen eggs, 1 ounce cinnamon, 1 ounce nutmeg, 1 small bottle black strap, 1 bottle lemon extract, 1 teaspoon soda dissolved in a little warm

water, add last; mix butter and sugar first, add eggs, mix flour and spices together. Will make two large cakes.

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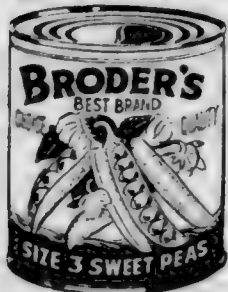
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WHITE FRUIT CAKE

1½ cups sifted cake or pastry flour, 1 teaspoon baking powder, ¼ teaspoon salt, ½ cup butter or other shortening, ¼ cup granulated sugar, 5 egg whites (unbeaten), ¼ cup finely cut candied cherries, ½ cup finely cut citron, ½ cup seedless raisins (bleached), ½ cup chopped blanched almonds, ¼ cup coconut, ½ teaspoon almond extract, ¼ teaspoon vanilla. Sift flour one, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg whites, one at a

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From infants to grandpappies there is a pudding for everybody. Plum puddings, of course, have their particular place, but bread puddings, fruit puddings, chocolate puddings and so many more kinds we can't name them, all have their place in the larger scheme of things.

CHOCOLATE PUDDING

1 tablespoon gelatine, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 cup milk, 1 square chocolate, $\frac{1}{2}$ teaspoon vanilla. Cook gelatine in $\frac{1}{2}$ cup milk. Scald other $\frac{1}{2}$ cup milk, sugar, salt and chocolate in double boiler, beat with rotary egg beater to combine thoroughly. Add gelatine and stir, add vanilla and cool, add cream. Beat until thick. Mold and chill until firm. May be served with whipped cream or chocolate sauce.

DORA'S PUDDING

2 tablespoons butter, $\frac{1}{2}$ cup sugar, 2 unbeaten eggs, 1 cup, fine bread crumbs, $1\frac{1}{2}$ cups milk, 1 teaspoon vanilla, and a few dates. Cream the butter and sugar well. Beat well after each addition, leaving milk until the last. Bake approximately 35 minutes.

SUNDAY PUDDING

Mix together 1 cup granulated sugar, 8 tablespoons cracker, 1 pound dates, cut fine. Add 2 well beaten egg yolks, 1 teaspoon vanilla. Fold in the beaten whites of 2 eggs (very stiff) and place in a buttered loaf pan. Bake 30 minutes at 300 degrees. When cold serve with whipped cream.

ENGLISH PLUM PUDDING

1 pound raisins, 1 pound currants, $\frac{1}{2}$ pound lemon peel, 2 pounds flour, 1 pound sugar, 1 pound suet, ground, 1 nutmeg, $\frac{1}{2}$ teaspoon salt. Mix and put in bowl and steam a week before Christmas or sooner, as desired.

"MORE PLEASE" PUDDING

1 egg, 2 teaspoons baking powder, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup hite sugar, 1 tablespoon melted butter or more, $\frac{1}{4}$ teaspoon salt, 2 cups flour. Steam 1 hour. Serve with caramel sauce.

RICE DAINTY

$\frac{1}{2}$ cup rice, $\frac{1}{2}$ cup, shredded pineapple, $\frac{1}{4}$ cup white sugar, $\frac{1}{2}$ cup whipping cream. Cook rice until nice and tender. Mix rice, sugar and pineapple and fold in whipped cream. Chill and serve in sherbet glasses. Garnish with a cherry or cube of jelly. Serves 4 to 6.

BREAD PUDDING

6 slices bread, one side buttered. 2 glasses milk (approximately), 2 egg yolks, 1 cup sugar, raisins and vanilla to taste. Arrange bread in the baking dish with the raisins evenly spread after first dipping the bread in the well-beaten mixture of milk, yolk, sugar and vanilla. Pour the remaining liquid over the bread and bake in an evenly hot oven for an hour. At the end of that time take out of oven, top with jam and meringue made from the whites of the eggs and bake in a slow oven until ready.

LEMON PUDDING

1 cup of milk, $\frac{1}{2}$ cup sugar, 2 tablespoons flour, juice and rind of 1 lemon. Beat butter and sugar till creamy. Add yolks of beaten eggs then add milk, alternately, rind and juice of lemon. Add flour gradually. Pudding in double boiler in oven 350 degrees 40 to 45 minutes.



Red jelly set in a crown of glistening frosting turns this bread pudding into a Cinderella dessert.

POOR MAN'S PLUM PUDDING

1 large cup suet, 1 cup raisins, 1 cup sour milk, 1 cup brown sugar, $\frac{1}{2}$ teaspoon soda, nutmeg and salt. Mix with flour stiff as a fruit cake, steam one hour. Cover with sauce same as you would a plum pudding. This is as good as a Christmas pudding.

OLD ENGLISH CHRISTMAS PUDDING

$\frac{3}{4}$ pound flour, 2 teaspoons baking powder, 1 pound suet, 1 pound currants, 2 pounds raisins, 1 pound sultanas, $\frac{1}{2}$ pound candied peel, $\frac{1}{2}$ pound sugar, 2 ounces sweet almonds, rind and juice of 1 lemon, $\frac{1}{4}$ pint rum (optional), 6 eggs, 1 pound breadcrumbs, $\frac{1}{2}$ nutmeg, 1 eggspoon salt, milk sufficient to make right consistency. Clean currants, raisins and sultanas, put all the dry ingredients into a basin, blanch and chop almonds, add eggs, well beaten, grated rind of lemon, and the juice strained. Mix all thoroughly, put into greased pudding basins. Cover with greased paper and steam 6 hours. Recipe for 6 puddings.

GRAHAM CRACKER PUDDING

3 eggs, $\frac{1}{2}$ pound brown sugar, 1 teaspoon vanilla, 30 graham crackers, $\frac{1}{2}$ box raisins, 3 teaspoons baking powder. Roll the crackers fine, then add other ingredients and enough milk to make right consistency. Steam 1 hour and serve with sauce.

PLUM PUDDING OF DINWIDDIE COUNTY, VIRGINIA

Hostesses in Dinwiddie County, Virginia, have used this recipe for plum pudding since the days when the faithful slave butter bore it to the festive table, aflame with brandy which had been poured over it and lighted. The recipe has been handed down through several generations. 1 pound seedless raisins, 1 pound currants, $\frac{1}{4}$ cup nutmeats (mixed), $2\frac{1}{2}$ cups flour, 4 eggs, 2 cups of the best molasses, 2 cups buttermilk, $1\frac{1}{2}$ cups finely chopped suet, $\frac{1}{2}$ cup fruit juice with a rare wine or brandy added for flavor, $2\frac{1}{2}$ cups fine bread crumbs (dry), 2 teaspoons soda, 1 teaspoon clove, 1 teaspoon allspice, 1 teaspoon nutmeg, 1 teaspoon mace, 1 teaspoon cinnamon, 2 teaspoons

weeks if in a cool place. Re-steam and serve hot when wanted, with any favorite sauce.

YORKSHIRE PUDDING

2 cups flour, 2 eggs, $\frac{1}{2}$ teaspoon salt, 1 pint milk. Put dry ingredients into a bowl, beat eggs lightly, add to flour gradually along with milk, beating all the time. Put a little grease into pan, heat to boiling point, pour batter into pan and bake in hot oven 30 minutes.

MAPLE WALNUT PUDDING

$2\frac{1}{2}$ cups milk (scalded), 34 soda crackers, $\frac{1}{2}$ cup sugar, 2 egg yolks (beaten), $\frac{1}{2}$ teaspoon maple flavoring, $\frac{1}{2}$ cup walnut meats (chopped), 2 egg whites beaten stiff. Scalded milk, add crumbled soda crackers and cook 3 minutes over hot water.

Combine sugar with beaten egg yolks, stir cracker mixture into it and continue cooking 3 minutes longer. Remove from fire, add flavoring and nut meats, fold in stiffly beaten egg whites. Serve well chilled (six portions).

EGGLESS COOKIES

Cream together 2 cups brown sugar, 1 cup shortening; add 1 cup sour milk or buttermilk, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla, 1 teaspoon soda, dissolved in milk, 3 cups flour, stir together by cutting back and forth with knife (using a spoon makes cookies tough). Roll on board, using enough flour to make a soft dough. Roll out to about $\frac{1}{8}$ inch thick, cut and bake in hot oven till golden brown. Roll on board, do not knead.

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MINCEMEAT

1/2 pound currants, 1/2 pound sultana raisins, 1/4 pound valencia raisins, 2 apples, 1/2 pound minced suet, 2 ounces ground almonds, 1/4 teaspoon nutmeg, 1/4 teaspoon allspice, 1/4 pound lemon peel minced, 1/4 pound brown sugar, juice of 1 lemon. Method: Mix above together and put in jars. Can be used anytime.

RASPBERRY JAM

2 quarts raspberries, 6 1/2 cups sugar, 1 heaping teaspoon salt. Boil berries and sugar 5 minutes, then add salt and boil 1 minute, seal at once.

LEMON BUTTER OR LEMON CHEESE

2 large lemons or 3 small ones, 6 eggs, 2 cups sugar, 1/4 pound butter. Grate rind of lemons, squeeze out the juice and be careful to take out the seeds, put juice and sugar in a double boiler, when it has come to a boil add the beaten eggs and butter, give 5 minutes to cook, stir constantly to prevent scorching.

QUINCE HONEY

4 large or 6 small quinces, 2 pounds granulated sugar, 1 pint water. Put water and sugar on and let come to a nice syrup, then grate quinces one at a time and put in the syrup so it will not turn dark, let it boil a little after the last quince is put in.

PEACH AND CHERRY JAM

12 cups peaches, 12 cups sugar, 2 oranges, 8 cups jar marmalade. Method: Peel and slice peaches, put orange through food chopper, add sugar and mix together. Add the juice from cherries and peach stones tied in a bag, simmer for 1 hour, add cherries, cut in small pieces, bottle and seal.

PEACH CONSERVE

15 peaches, 2 oranges (juice and rind), 7 cups sugar, cherries and chopped almonds added after. Method: Boil until thick, cool slightly and add 1/4 pound blanched and chopped almonds and 1/4 pound marshmallows or candied cherries cut up. Very delicious.

CARROT MARMALADE

5 cups carrots grated, 1/2 teaspoon salt, 4 cups sugar, 2 oranges, 3 lemons, 1 cup water. Wash and scrape carrots, then grate them, boil or steam until tender, peel the oranges, put 1 peel through the food chopper and cutting the other in long very thin strips, cover peel with water and cook till tender. Pour sugar over the hot carrots and allow to melt, add water, lemon juice, orange juice and cooked peel. Cook until syrup is thick and clear. Seal in sterilized jars or jelly glasses.



A loaf of mixed meats makes a hot meal that is equally as good as a cold one.

PEAR OR PEACH MARMALADE

20 pears or peaches, 4 pounds granulated sugar, 3 oranges, 1 lemon, 2 apples. Put through chopper and cook slowly. Put in sterilized jam jars and cover with paraffin wax.

SPICED PLUMS

4 pounds plums or other fruit, 2 pounds sugar, 1 cup vinegar, 1 teaspoon ground cloves, 2 teaspoons cinnamon. Cook until thick.

EASY GRAPE JAM

1/2 cup water, 6-quart basket grapes. Wash and let simmer 1/2 hour, then remove from stove and let stand covered for 1/2 hour. Rub through sieve (or potato ricer) when only seeds will be left. Measure pulp, heat it and add 1 cup sugar for each cup of pulp. After cooking 20 minutes a thick jam will result.

RED PEPPER JAM

12 large red peppers (sweet), 1 tablespoon salt, 1 pint vinegar, 3 cups white sugar. Method: Remove all seeds and put peppers through food chopper (medium knife). Sprinkle with salt and let stand 3 or 4 hours, drain well and add vinegar and sugar, boil until like jam. Delicious with cheese for sandwiches.

GRAPE CONSERVE

6 pounds blue grapes, 5 pounds sugar, 1 pound dates, 1 pound figs, 1/2 pound walnut meats chopped. Wash grapes, separate skins from pulp, boil pulp until seeds are free and strain through sieve, then add the pulp to skins, add the dates and figs and sugar, cook until thick, stirring constantly, add nuts and boil for one minute, pour into glasses and seal with wax.



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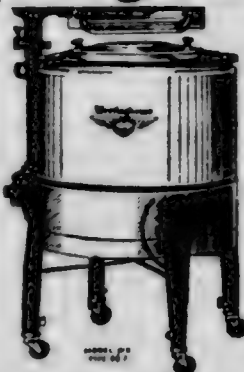
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QUINCE HONEY

4 quinces, peeled and grated, 4 sour apples, peeled and grated, 3 pounds granulated sugar, 1 cup water. Mix all ingredients together and boil for 15 minutes.

PEACH AND ORANGE MARMALADE

15 large peaches, 4 oranges, 6 cups sugar. Put fruit through a mincer, then add the sugar and boil for 20 minutes, put in sealers while hot.

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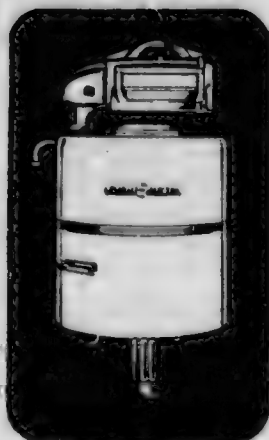
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Cream the Domestic Shortening, add the sugar and cream thoroughly. Add beaten egg, then flour, mixed and sifted with salt and baking powder. Add flavoring. Shape in a roll 2 inches in diameter, roll in waxed paper and place in ice box. Next day, slice 1/4 inch thick and bake in a moderate oven (375 degrees Fahrenheit), about ten minutes.

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CARAMEL ICING

1 cup brown sugar, 3 tablespoons milk, 1 teaspoon butter. Boil four minutes, then beat to a cream.

BOILED ICING

2 cups white sugar, $\frac{1}{4}$ cup water, 3 egg whites. Make syrup of boiling sugar and water until mixture threads. Pour it over stiffly beaten egg whites. Beat until fluffy. This icing will not run. (Chopped nuts or fruit may be added).

COOKED ICING

1 cup brown sugar, 3 tablespoons water, 1 level teaspoon baking powder, 1 egg white, unbeaten. Cook in double boiler until real stiff, then spread on cake.

CARAMEL FROSTING

$2\frac{1}{4}$ cups brown sugar, 1 tablespoon butter, 2-3 cup cream or milk. Boil slowly for 30 minutes, when cool put on cake.

DESSERT SAUCE

Take 1 banana and the white of 1 egg, beat them until stiff. The banana will dissolve and puff and may be used on desserts instead of whipped cream. Add sugar or any flavor.

CHOCOLATE SAUCE

(To be served with vanilla ice cream.)

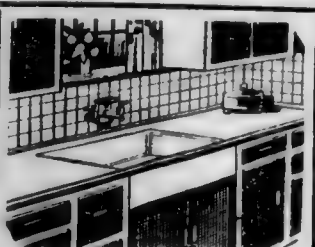
$\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sugar, 2 tablespoons cocoa or 2 squares unsweetened chocolate, 2 tablespoons butter, $\frac{1}{2}$ teaspoon vanilla. Cook cocoa and water together until mixture is thick. Add sugar and cook a few minutes longer. Remove from fire and add butter and vanilla. Enough for one brick of ice cream.

COCOA ICING

1 cup brown sugar, 1 tablespoon flour, 2 level tablespoons cocoa, butter size of walnut. Mix all ingredients and add enough milk or cream to make a smooth paste. Spread on cake.

LEMON BUTTER FOR CAKE FILLING

The juice and grated rind of 1 lemon, $\frac{1}{4}$ cup of granulated sugar, 1 dessert spoon of butter, 1 level tablespoon of cornstarch, 1 egg, mix all together. When heated add 1 tablespoon of hot water. Cook until it boils and only a few minutes after, stirring all the time, until it seems thick enough to spread like jelly.



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BROWN SUGAR SEVEN MINUTE FROSTING

1 egg white (unbeaten), $\frac{1}{4}$ teaspoon cream of tartar, 1-3 cup boiling water, vanilla, 1 scant cup of brown sugar, salt. Place all in a double boiler and beat until thick, about seven minutes. Remove from fire and add flavoring. If desired coffee may be substituted for hot water.

WHITE BOILED ICING

1 cup granulated sugar, 1 cup of water, boil until this threads. Then add whites of two eggs well beaten. Mix this and beat again. Add flavoring. Put on cake and sprinkle with cocoanut.

APPLE FILLING

Grate 2 large sized apples, adding as you grate them, 1 cup sugar. Beat the white of an egg stiff, add to apple and sugar and beat well. It is then ready for use.

NEVER FAIL CARAMEL ICING

1 cup brown sugar, 2 tablespoons butter. Put on slow fire and melt. Then add 2 tablespoons water. Take off stove, add 1 teaspoon vanilla and enough icing sugar to spread.

BUTTER ICING

1 cup powdered sugar, cream to moisten, 3 tablespoons butter, 1 teaspoon vanilla. Cream butter, add sugar, cream and vanilla gradually until consistency is right for spreading on cake. For lemon butter icing use lemon extract instead of vanilla.

FROSTING FOR CAKE

1 cup brown sugar, 2 tablespoons water, 2 tablespoons milk or cream, 1 level tablespoon butter, 1 teaspoon vanilla. Boil three minutes, then beat.

FIG FILLING FOR CAKE

2 pounds figs, 2 pounds raisins, 2 pounds pears, 2 pounds sugar. Mix all together and chop fine. Cook until thick. Put in glass jars ready for winter use.

BUTTER TART FILLING

1 cup brown sugar, 1 egg, $\frac{1}{4}$ cup currants, butter size of an egg, lemon flavoring. Cook the currants and thicken with a little cornstarch. Set back to cool. Beat the butter, lemon egg and sugar together, then add the currants.

LEMON ICING

Juice and rind of 1 lemon, 1 cup granulated sugar, pinch of salt, 1 egg well beaten, 1 tablespoon of cornstarch, 1 cup boiling water.



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1 teaspoon butter, 2 tablespoons boiling water, 4 tablespoons rich cocoa, confectioner's sugar, $\frac{1}{4}$ teaspoon vanilla, melt butter and to it add boiling water and cocoa, and stir well together. Sift in confectioner's sugar to make the right consistency to spread and add vanilla. This frosting is especially good on chocolate eclairs.

BUTTER SCOTCH SAUCE

Melt 1 small tablespoon butter with 1 cup brown sugar. Brown slightly, stirring constantly. Add 3 cups boiling water. Dissolve 1 tablespoon cornstarch in $\frac{1}{2}$ cup cold water and add. Cook well, flavor with vanilla and a pinch of salt.

FILLING FOR PIES OR TARTS

Juice of 2 lemons, 2 cups sugar, 3 egg yolks, 2 tablespoons cornstarch, 4 tablespoons flour, pinch of salt, 1 tablespoon butter, use white for meringue. Method: Stir sugar, salt, cornstarch and flour together. Mix with a little cold water and then stir in 3 cups boiling water. Bring to a boil, then cook three minutes. Pour the mixture on the beaten egg yolks and cook a minute longer. Add lemon juice and pour into crusts. Make the meringue by beating the egg whites, adding sugar. Cover pies or tarts with meringue and bake 10 minutes in slow oven or until brown.

A little table salt placed in the water will keep cut flowers fresh for a long period of time.



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Candies

PULLED MOLASSES CANDY

1 cup light colored molasses, 2 cups brown sugar, 1 cup water, 3 tablespoons vinegar, 3 tablespoons butter. Put molasses, sugar, water and vinegar on to boil until a little dropped in cold water is very brittle. Add butter and when well mixed pour mixture on buttered platter, pull when cool enough to handle.

CHOCOLATE FUDGE

2 tablespoons cocoa, $\frac{1}{2}$ teaspoon salt, 2 tablespoons butter, 1 teaspoon vanilla, 1 cup milk, 2 cups white sugar. Mix sugar, cocoa, salt. Add milk and butter. Bring to boil and let boil gently while stirring slowly until it forms a soft ball in cold water. Remove from heat, add vanilla and set 3 minutes to cool. Beat until mixture begins to show ridges when spoon is drawn through it. Pour in buttered pan. If chopped nuts are to be added do so just before final beating. Pour in buttered pan and cool.

To remove paint from silk or other delicate fabrics rub patiently with chloroform. There is no danger of color fading or running.



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Eggs and Fish for Lent, for Friday, and Because They Are Good

This is the Lenten season and there is always Friday, and besides all doctors recommend plenty of eggs and fish in a well-balanced diet. And also fish is brain food. As if it were necessary to find any reasons for eating two of the most delicious foods in the world!

SALMON LOAF

1 can salmon, 2 eggs, 1 cup bread or cracker crumbs, $\frac{1}{2}$ teaspoon salt, 2 tablespoons melted butter, 2 tablespoons lemon juice or vinegar, $\frac{1}{2}$ cup hot water. Remove bones and skin from salmon, drain, saving the juice. Add eggs without beating, then bread crumbs, salt, lemon juice and melted butter, last of all hot water. Fill buttered mold or pan, set in pan of hot water, cover closely and bake $\frac{1}{2}$ hour. Can be steamed if desired. Serve with salmon loaf sauce.

Salmon Loaf Sauce: 1 cup of salmon juice and milk together, 2 tablespoons flour, 1 tablespoon butter, 1 teaspoon salt, little pepper, $\frac{1}{2}$ tablespoon parsley. Mix as you would a white sauce, add parsley after sauce is cooked. Unmold salmon loaf and pour over it the sauce.

SALMON PIE WITH POTATO CRUST

1 can salmon (large), 1 cup peas, 3 tablespoons butter, 3 tablespoons flour, 2 cups milk, salt and pepper to taste, 2 cups mashed potatoes, $1\frac{1}{2}$ tablespoons butter. Drain salmon and separate into flakes, saving the liquid. Combine with peas. Melt the 3 tablespoons butter, blend in the flour and stir until smooth and thoroughly combined. Gradually add the milk and cook stirring constantly until the mixture thickens. Add the salmon liquid and mix well. Season to taste with salt and pepper and combine this sauce with salmon and peas. Turn into a greased baking dish and cover with 2 cups mashed potatoes. Dot with $1\frac{1}{2}$ tablespoons butter. Bake in hot oven (400 degrees to 425 degrees F.) until nicely browned.

DELICIOUS FIS LOAF

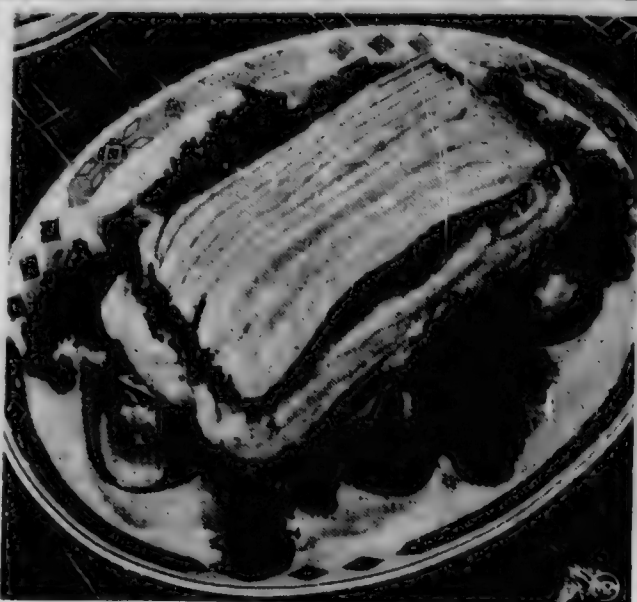
5 pounds white halibut, 1 cup crumbled bread, $\frac{1}{2}$ cup milk, 2 eggs, 1 onion (medium), 1 tablespoon salt 1 teaspoon pepper. Grind fish and onion together. Add milk, bread, salt, pepper and eggs well beaten. Mix all together and form a loaf or cook in patties. If baked as a loaf put in oven about 40 minutes (moderate oven). Serve with hot tomato sauce.

CREAMED TUNA FISH SALAD

2 tablespoons butter, 2 tablespoons flour, melt in pan add 1 can peas, 2 cans tuna fish, 1 cup celery, if possible, enough milk to thicken. Cook until peas and celery are tender, season to taste. Serve with hot rolls.

FISH BAKED WITH STUFFING

Select a fish weighing $2\frac{1}{2}$ to 4 pounds, bake with the following stuffing: 1 cup crumbs, bread or crackers, $\frac{1}{4}$ cup melted fat, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon celery salt, $\frac{1}{2}$ teaspoon pepper, few drops onion



A sturdy loaf of veal, ham and macaroni is what the back-to-school movement needs.

Cookies

BUTTERSCOTCH COOKIES

2 cups brown sugar, 2-3 cup butter, 2 eggs, 4 cups flour, 1 tablespoon vanilla, 1 teaspoon each salt, baking powder and soda. Shape into loaves and let stand over night. Slice and bake.

OATMEAL COOKIES

3 cups flour, 2 cups oatmeal, pinch of salt, 2 cups brown sugar, $1\frac{1}{2}$ cups lard, 1 teaspoon soda, dissolved in 1 cup boiling water, flour enough to roll. Bake in quick oven, 1 put a date filling in mine.

LEMON COOKIES

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups granulated sugar, 2 eggs, 1 teaspoon baking soda, $\frac{1}{2}$ teaspoon salt, 2 teaspoons lemon extract, put enough flour to roll, cut to please yourself; no milk or water.

CARAMEL COOKIES

2 cups brown sugar, $\frac{1}{4}$ cup butter, 3 cups flour 2 eggs, $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking powder, Method: Cream butter and sugar, add beaten eggs, then other ingredients, roll thin and cut with cookie cutter. Bake in hot oven.

juice if desired, $\frac{1}{4}$ cup water. Mix ingredients in order given if a dried filling is desired the water may be omitted. Clean fish, rub inside with salt, fill with stuffing, then sew together, brush with melted butter, sprinkle with salt and pepper, dredge with flour, tie in the shape of letter S and bake in a dripping pan. When the flour is browned baste the fish once in ten minutes. Cook until the fish is firm and separates easily from the bones.

CREAMED OYSTERS

1 pint of oysters, 4 tablespoons of butter, 6 tablespoons flour, 1 pint rich milk, salt and pepper. Heat the oysters in their own liquor until the edges curl. Make a white sauce with the butter, flour and milk. Combine the oysters and sauce, add seasoning and serve.

SALMON CASSEROLE

1 large can of red salmon, 1 can of peas. Take the skin and bones from salmon, put in baking dish then put peas on top of salmon. Then put enough raw potatoes on top to fill dish. Dot with butter, put pepper and salt on it, put milk enough to just come to top of potatoes and bake.

OMELETTE AU COGNAC (Brandy Omelet)

5 eggs, beat egg whites and yolks separately, put a tablespoon granulated sugar to yolks, then mix together and beat well. Cook as an ordinary omelet. Sprinkle with sugar and pass a very, very hot spoon over the omelet when in the dish. Before serving baste the omelet with half a glass of brandy and light it. It gives a wonderful flame. Serves 4 persons. Excellent dish.

FISH CUTLETS

1 pound of fresh Canadian fish boned (cod, halibut, haddock, whitefish, lake trout, pickerel or other Canadian fish), 1 cupful of white bread, a little milk or water, 2 eggs, salt and pepper. Soak the bread in a little milk or water for 2 or 3 minutes, squeeze the liquid from the bread and put both fish and bread through the food chopper, using a fine knife, add the well-beaten eggs and season to taste with salt and pepper, mix well and shape into 8 or 10 cutlets or other desired forms. Roll in sifted dry bread crumbs and fry in butter or cooking oil, turning to brown on both sides. Serve hot with a well seasoned tomato sauce.

SALMON AU GRATIN

1 tin salmon, 1 ounce flour, $1\frac{1}{2}$ ounces grated cheese, $\frac{1}{2}$ ounce bread crumbs, 1 ounce butter, $\frac{1}{2}$ pint milk, lemon juice, salt, pepper, cayenne if liked, a little parsley.

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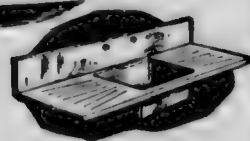
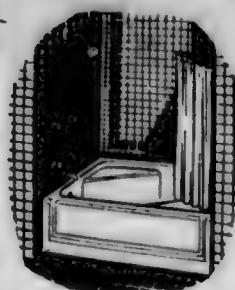
Melt the butter in a saucepan, stir dish with butter, flake the salmon, in the flour, cook until it bubbles, removing any skin or bone, season draw the pan from the fire and stir with the salt, pepper and a squeeze of lemon juice. Put into the oven the flour forming into lumps, bring dish, with the remainder of cheese to boil and simmer for several and bread crumbs, dot with bits of minutes, add 1 ounce of grated butter. Put into oven until brown cheese, and seasonings and keep and crisp. Garnish with sprigs of sauce warm. Brush over a fireproof parsley.

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MAPLE CREAM CANDY

3 cups brown sugar, 2 tablespoons flour, 2 teaspoons baking powder, ¼ scant teaspoon salt, ½ cup milk, 4 level tablespoons butter. Mix dry ingredients thoroughly, add milk and bring to the boiling stage. Add butter, continue boiling, stirring constantly till it forms ball when tried in cold water, not a hard ball but well beyond the soft ball. Remove from fire and add 1 teaspoon of maple or other flavoring and ½ cup broken nutmeats. Let cool for 10 minutes and then beat till creamy. Pour into buttered plate and mark in squares. A good tip is to use warm nuts and break instead of chopping them.

COCOANUT CANDY

1½ cups sugar, ½ cup of milk, 2 level teaspoons butter, 1½ cups shredded cocoanut. Boil the sugar and milk together till it forms a soft ball when a little is tested in a cup of cold water. Add the butter and cocoanut, and boil two minutes more. Pour into a buttered pan and cut into squares.

EVERTON TOFFEE

3 pounds lump sugar, 10 drops lemon, ½ pound butter, ¼ teaspoon cold water, ¼ teaspoon cream of tartar. Method: Put butter, sugar, cream tartar and water into a pan, boil 20 minutes quickly, test in cold water and if brittle add essence of lemon.

FRUIT TOFFEE

Take 1 pound of granulated sugar, ½ pint of water and 1 teaspoonful of cream of tartar. Boil till it nearly candies, then take fruit, such as grapes, pieces of orange or any other, dip into the toffee while hot. They will soon become hard.

BUTTER SCOTCH TOFFEE

½ pound butter, 1 teaspoon syrup, 2 pounds brown sugar, 1 tablespoon water, 1 teaspoon salt, ½ teaspoon cream of tartar. Method: Put butter and syrup into a pan, melt, add sugar, cream tartar, water and salt, boil half an hour, do not stir while boiling, test by dropping into cold water.

MAPLE CREAM CANDY

3 cups brown sugar, 2 tablespoons flour, 2 teaspoons baking powder, ¼ teaspoon salt, ½ cup milk, 4 tablespoons butter. Mix dry ingredients, add milk and bring to the boiling stage, add butter, continue boiling, stirring constantly until it reaches 240 degrees F. or until it forms a firm ball in cold water. Remove and add 1 tablespoon vanilla, ½ cup chopped walnut meats. Let cool 10 minutes, heat until creamy and pour on a buttered plate and mark in squares.



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Soft skin squash stuffed with cheese, meat and vegetables makes a novel one-dish meal. Serve together with stuffed onions for extra flavor and nutrition values.

CHOCOLATE FUDGE

1 cup white sugar, 1 cup brown sugar, 1 tablespoon butter, 6 tablespoons cocoa, 1 cup milk (scant), 1 teaspoon vanilla, ¼ teaspoon salt, chopped nuts. Method: Put all ingredients but nut and vanilla in a saucepan, and stir over low heat till sugar is dissolved. Boil without stirring until a soft ball forms in cold water. Cool slightly and beat till creamy. Add nuts and vanilla. Pour on greased plates and mark in squares before it hardens.

MAPLE CREAM

1 cup milk, 1 tablespoon butter, 4 cups brown sugar, 1 teaspoon vanilla, 1 cup walnuts. Method: Place sugar, milk and butter in saucepan and heat slowly, stirring until sugar is dissolved. Then boil without stirring until mixture forms a soft ball when tested in cold water. Remove from heat, cool gradually, then beat until creamy. Add nuts and vanilla and pour into buttered pans. Mark into squares before it hardens.

CHOCOLATE NUT BARS

7 ounces sweet chocolate, tablespoon butter, 1 cup icing sugar, 2 eggs, 1 cup chopped nuts, teaspoon vanilla. Method: Melt chocolate and butter in top of a double boiler. Cool slightly, then add the icing sugar and the well beaten egg yolks. Beat very hard. Then put in the stiffly beaten egg whites, the chopped nuts and vanilla. Pour into well greased square pan and when cold mark in squares.

FIVE-MINUTE CANDY

3 cups brown sugar, ½ cup condensed milk, 1 tablespoon butter, pinch of salt. Place all ingredients in pan and boil until it forms a hard ball when tested in cold water. Pour into buttered pan to cool.

BUTTERSCOTCH CANDY

1-3 cups brown sugar, 2 teaspoon vinegar, 2-3 cup butter, 2-3 cup hot water, 1 teaspoon vanilla. Method: Put brown sugar, vinegar, water and butter into a saucepan and boil without stirring until a few drops are brittle when tested in cold water. Remove from fire and add flavoring. Pour into a well buttered pan. As soon as it cools a little mark into squares.

FUDGE

1 cup brown sugar, 1 cup white sugar, 2 tablespoons cocoa, 1 tablespoon corn syrup, ¼ cup milk, 1 teaspoon vanilla, 1 tablespoon butter. Boil until it forms hard balls when

a little is dropped into cold water. Add nuts if preferred, and stir. Spread into buttered pan and cut into squares.

CHOCOLATE CARAMELS

1 cup of grated chocolate, 2 cups brown sugar, 1 cup molasses, 1 cup milk or cream, 2 tablespoons butter. Boil until thick, almost brittle, stirring constantly. Turn it out on to buttered plates and when it begins to stiffen mark it in small squares so that it will break easily when cold. Some like it flavored with a tablespoon vanilla.

CARAMELS

½ cup molasses, 1 cup sugar, 2½ cups milk, vanilla extract. Boil 15 to 20 minutes. Pour in greased tin and cut in squares.

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CARAMEL CRISPS

¼ cup shortening, 1 teaspoon salt and 2 cups brown sugar. Add 2 beaten eggs, 1 teaspoon cream of tartar, 1 teaspoon vanilla, 1 teaspoon soda dissolved in ¼ cup hot water. Add 4 cups flour. Drop by teaspoons 2 inches apart on buttered tins. Bake from 10 to 12 minutes at 450 degrees.

COCOANUT GEMS

2 cups flour, 1 dessertspoon corn starch, 4 heaping teaspoons shortening, ¼ cup icing sugar, 1 tablespoon honey, ¼ cup cocoanut, ½ cup milk, 2 eggs, ¼ teaspoon salt, ¼ teaspoon baking powder, ¼ teaspoon vanilla. Beat sugar and shortening, add eggs, honey, milk and vanilla, add cocoanut, mix salt, baking powder, corn starch and flour. Drop on greased pan, bake in moderate oven.

POP CORN BALLS

2 cups granulated sugar, 1 cup molasses, 1 tablespoon each vinegar, lard, butter. Boil to soft ball stage.

PEANUT CLUSTERS

¼ pound sweet dipping chocolate, 3 cups roasted peanuts, measured after shelling; cut chocolate into squares, put into the upper part of double boiler and melt slowly. When cool drop nuts into it, stirring until nuts are coated. Drop on waxed paper and let cool.

COCOANUT DIVINITY

1 cup shredded cocoanut, 3 cups granulated sugar, 1 teaspoon vanilla, 1 cup corn syrup, 1 cup water, 2 egg whites. Boil sugar, syrup and water together until it spins a thread. Remove one cup of this syrup and set aside. Boil remaining syrup until it cracks in ice water. To the stiffly beaten egg whites slowly add the first cup of syrup, then the remaining syrup, beating constantly. As the beating becomes difficult, add the flavoring and cocoanut. When the mass can no longer be stirred, form in a loaf or drop by teaspoons on oiled paper.

FUDGE

2 cups brown sugar, ½ cup cream, butter size of walnut. Let sugar and cream boil until almost threads from spoon, add butter lastly. Take from stove, beat until creamy. Pour on buttered plates, add walnuts if desired.



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MARSHMALLOW DELIGHT

1/2 pound marshmallows, chopped; 1 can crushed pineapple, juice and rind of two oranges. Soak above ingredients in hot water for 10 minutes. Before serving fold in 1/2 pint whipped cream in first mixture. Add 1 cup coconut. Serves 8.

VANILLA ICE CREAM

1 1/2 cups cream, 4 cups milk, 1/2 cup white sugar, 2 eggs, 1 tablespoon vanilla.

APPLE ROLLS

Make dough like pie crust, using 1/2 cup less shortening. Roll nearly 1/4 inch in thickness, spread well with good tart apples, chopped not too fine; roll and pinch edge well. Cut cross-ways into about 1 1/2-inch rolls and put in baking tin. Put a small bit of butter on each roll and bake in moderate oven.

Sauce for Apple Rolls: 1 pint of boiling water, thickened with 2 or 3 tablespoons flour wet in little milk and well mixed. Sweeten to taste, adding a little vinegar or lemon juice.

RHUBARB CRISP (8 Servings)

Cut 2 pounds rhubarb in 1/2 inch slices (this is about six cups). Don't use rhubarb if young and tender. Put in a greased baking dish and add 1 cup white sugar on top of rhubarb and sprinkle with about 1/2 cup flour. Cover with a mixture of 1 cup brown sugar, 1 cup flour, 4 tablespoons shortening crumbled together lightly. Bake 30 minutes at 40 degrees Fahrenheit. Serve hot with cream if desired.

COMBINATION PUDDING

First make a syrup of following: 1 cup brown sugar, 2 cups hot water, 1 teaspoon vanilla. Bring to a boil and simmer while mixing the following batter: 1/2 cup white sugar, 1 teaspoon butter, 1/2 cup milk, 1 teaspoon baking powder, 1/2 cup flour. Grease baking dish and put batter in. Pour syrup over batter and bake in moderate oven. Batter will rise to the top and syrup will form a sauce in the bottom of the dish. 1/2 cup raisins may be added if desired.

CHERRY OR FRUIT PUDDING

1/2 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1/2 cup milk, 1 tablespoon butter. Mix the above batter, grease pan and flour it well. Pour in batter, then pour over top of batter the following mixture: 2 cups fruit juice (cherries are delicious but any fruit may be used), 1 cup boiling water, 1 tablespoon butter, 1/2 cup sugar (1 cup of fruit is unsweetened). Place in moderate oven until the pudding is brown. Serves 8.

DATE PUDDING

Beat 2 eggs, add 4 tablespoons brown sugar, 1 pound dates, 1 pint milk, 1 pound nuts. Thicken with 1/2 cup corn starch, mixed with milk.

BEEFSTEAK LOAF

Take 2 pounds round steak, chopped fine, 1 egg, 1 teacup bread crumbs or crackers, 1/2 teacup sweet milk, a little pepper, 2 tea-



Nut bread brightens the October menu. Use walnuts, almonds, Brazil nuts with various flours to make sturdy breads for school luncheons and in-between snacks.

spoons salt. Knead into a loaf and bake 2 hours; put a little pork around the loaf, makes it very nice.

BEEF LOAF

1 1/2 pounds of raw beef minced, 1 cup stale bread crumbs, 1 teaspoon salt, 1/2 teaspoon pepper, 1 teaspoon grated onion, 1 tablespoon chopped parsley, 1 tablespoon melted butter, 1 egg beaten. Combine all ingredients, mix well and pack into a greased baking pan, cover the top with greased paper. Bake in moderate oven 45 to 50 minutes. Baste every 10 minutes with 2 tablespoons beef dripping or butter melted in 1 cup boiling water. Serve with tomato sauce.

STEWED LIVER

2 pounds liver, cut fine, 2 medium sized onions, cut fine, 4 or 5 carrots, diced. Roast all together until brown, then add 1 tin peas, 1 tin waved beans. Let cook for 5 minutes.

BREADED CORN BEEF OR COLD MEATS

1 tin corned beef, mustard or catsup, 1 egg. Chill beef and slice thinly, spread generously with mustard or catsup, dip in beaten egg then crumbs, brown in small quantity of hot fat. Arrange on platter and garnish with parsley and pickles.

BREADED VEAL CUTLETS

1 pound fillet of veal, 1 egg, 1 tablespoon cold water, cracker crumbs, salt and pepper. Beat egg, adding cold water, and a little salt. Now dip each cutlet into the egg and roll in cracker crumbs. Fry in boiling fat for six minutes. Serve with green peas and tomato sauce.

HAMBURG STEAK WITH MUSHROOM GRAVY

Fry hamburger until cooked, then dissolve contents of 1 can of mushroom soup into a thick gravy seasoned with salt and pepper and pour over hamburger steak and let simmer for 15 minutes.

CANADIAN PORK SAUSAGE

6 pounds quite lean fresh pork, 2 pounds fat pork, 1 teaspoon mixed sage and summer savory, 1 teaspoon ground white pepper, 3 tablespoons salt, 1/2 teaspoon ground nutmeg (fresh). Put through fine knife of meat grinder three times; ready to stuff.

INDIAN PICKLE

2 dozen ripe tomatoes, 6 large apples, 9 onions, 1/4 pound ground spices, 1 quart vinegar, 1 pound raisins, salt to taste, boil all 1 1/2 hours, strain, add 1 pound brown sugar, 1/2 cup mustard, 1 teaspoon cayenne pepper, boil together 1/2 hour, add flour to thicken.

FRENCH PICKLE

2 quarts cucumbers, 2 quarts onions, 1 large cauliflower, 1/2 gallon vinegar, 2 cups sugar, 2 teaspoons mustard seed, 2 teaspoons celery seed, 6 green peppers (sweet), 1 cup flour and 1 teaspoon tumeric powder. Cut cucumbers, onions, peppers and cauliflower small, put in large crock, cover with strong salt water over night. Drain in morning, put in vinegar, sugar, mustard seed and celery seed, let cook half hour, thicken with flour which tumeric powder has been added, let cook 5 or 10 minutes and can.

DELICIOUS DROP CAKES

1/2 cup butter, 1 egg, 1/2 cup brown sugar, 1/2 cup raisins, 1 cup nuts, 1 cup flour, 1/2 teaspoon cinnamon, 1/2 teaspoon cloves, 1/2 teaspoon allspice, 1/2 teaspoon nutmeg, 1/2 teaspoon salt, 1/2 teaspoon soda, 1-6 cup hot water. Cream butter and sugar, well beaten egg, sift flour and spices and add nuts and raisins, mix all together and add quickly soda dissolved in hot water. Drop from spoon on greased cookie sheet and bake 15 minutes.

STEAK DINNER

1 pound round steak, 1 can tomatoes (small), 3 tablespoons dripping or lard, 1 onion chopped fine, 1 cup water, 1/2 cup flour, salt and pepper. Sprinkle flour on steak and brown in dripping. Then cover with chopped onion and 1 cup warm water. Cook in oven, slowly, for about 2 hours. Serve with mashed potatoes.

CHOPE EN CASSEROLE

1 can tomato soup, 1 pork chop for each person, 6 large potatoes (sliced), 1 onion, salt, pepper, butter. Sear meat on both sides in hot grease, remove when brown, adding soup to drippings, heat and let come to boiling point. Place meat in bottom of baking dish, then potatoes in layers, salt, pepper and butter; then pour soup over all this and put into oven with a bit of minced onion on top. Bake until brown or until well done.

SALAD DRESSING

1 cup mineral oil, 1 egg yolk, juice 1 lemon, 1/2 teaspoon salt, 1/2 teaspoon mustard, 1/2 teaspoon paprika. Beat egg yolk until thick, add mineral oil gradually, alternating with drops of lemon juice, and after mixture begins to thicken add seasoning and oil.

QUICK POTATO SALAD

Four cups sliced cold boiled potatoes, 1/2 cup of celery, chopped; 1 teaspoon of sugar, 1 teaspoon of salt, 1/2 teaspoon of pepper, 1/2 tea-

spoon of paprika, 1 cup evaporated milk, 1-3 cup of vinegar. Add seasoning to potatoes and celery. Slowly stir vinegar into milk and mix.

APPLE ICING

1 scant cup granulated sugar, 1 egg white, 1 grated apple. Beat until thick and will stand up. Sprinkle with chopped nuts.

PILAF (Turkish Dish)

1/2 cup rice, 1 1/2 cups cold water, 1 cup canned or stewed tomatoes (brought to a boil), 1 teaspoon salt, 2 teaspoons butter. Place 1 1/2 cups cold water in the upper part of a double boiler and place directly over flame. When water in upper part of boiler is boiling add salt and rice, then stir. Set upper part of boiler into lower part and cook until rice is soft, stirring occasionally. Allow 2 hours to cook this dish. Be sure to keep plenty of hot water in lower part of boiler. When rice is soft, add tomatoes and butter, stir and serve hot. Serves six.

Hint: A nice flavor is given to Pilaf by adding 1/2 cup thickened gravy (beef or chicken) and using only 1 tablespoon butter.

UKRAINIAN SYRNYK CAKE

2 pounds pressed cottage cheese, 4 eggs, 1 tablespoon butter, 1 cup sugar, 2 cups currants, 1/2 cup walnuts, 1 dozen cherries, 1 teaspoon lemon juice, 1/2 teaspoon cinnamon. Paste: 1 1/2 cups flour, 1/2 pound butter, 1 egg, 1/2 teaspoon baking powder, 3 tablespoons cream, 2 tablespoons sugar, pinch of salt. Sift flour, baking powder and salt together, rub butter in, beat lightly egg, sugar and cream. Mix together until paste is smooth, knead on bread board, roll on 1/4 inch thick, line 8x11 inch cake tin with paper and place dough in it, put cheese through meat chopper, add eggs, butter and sugar, mix together thoroughly and add remaining ingredients, mix together lightly and fill paste with mixture. Bake in 350 degrees F. oven for 30 minutes. Do not remove from pan until cool.

DANISH CAKE

1/2 cup butter or shortening, 1 cup white sugar, 2 well-beaten eggs, 2 tablespoons cocoa, 1 cup sour milk, dissolve 1 teaspoon soda in 1 teaspoon vinegar, pinch of salt, 1 1/2 cups flour, 1/2 cup English walnuts, 1 teaspoon vanilla, 1/2 cup chopped dates. Bake in 2 layers or a loaf. Trim with mocha icing.

MOCK DUCK

1 slice of round steak a good inch thick, make dressing as for duck.

put dressing on steak, roll and tie tightly. Put in hot oven and bake 1 1/2 hours, basting often.

MEAT LOAF

1 1/2 pounds round steak, ground 1 1/2 pound lean pork ground, 1 teacup salt, 1/2 teacup pepper, 1 small onion cut fine, 1 egg, 1/2 cup bread crumbs, 1/2 cup sweet milk. Put in greased pan, cover top with small amount of water or small can of tomato juice, can be used instead of milk. Bake 1 1/2 hours.

AMMONIA COOKIES

1 1/2 cups sweet milk, 1 cup lard, 1 1/2 cups granulated sugar, 2 eggs, 2 tablespoons baking ammonia, 10 cents oil of lemon, 1/2 teaspoon essence of lemon. Mix well, flour enough to roll.

TUNA FISH SANDWICH

Add thinly sliced celery to the shredded tuna fish and mix with mayonnaise and onions; or combine tuna fish with hard-cooked eggs and pickle relish and moisten with mayonnaise. Use as sandwich fillings on toast; or bread untoasted; or as salad on lettuce.

BROWN SUGAR ICING

Boil 1 cup brown sugar, 2 tablespoons water. Two and a half minutes after it starts to bubble well, beat white of 1 egg, pour syrup over and beat until it is ready to spread.



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Salad May Be a Whole Meal or Just a Delicious Detail of It

Salads may be a whole or only a small but delicious detail of it. It may be made from left-overs or from materials bought just for it. Salads have taken their place on every woman's diet, as a reducing food, and most men confess to a hankering for them, too. Here are some new ideas in the salad world.

COMBINATION FRUIT SALAD

3 oranges, 2 bananas, 1 red apple, 1/2 cup walnut meats. Method: Separate orange pulp from membrane, divide bananas into quarters, lengthwise, cut in 2 inch pieces. Core apples, but do not peel, quarter into fourths, cutting so that some of red peel remains on each piece. Combine with dressing, 2 cups orange juice, 3 egg yolks, 1/2 cup sugar, 3 tablespoons lemon juice, 1/2 teaspoon salt. Combine all ingredients with the well beaten egg yolk, in top of double boiler. Cook until mixture thickens, cool and combine with 1/2 cup whipped cream.

CARROT AND APPLE SALAD

1 cup grated raw carrots, 1/2 cup diced raw apple, 1/2 cup raw celery, 1/2 cup chopped nuts. Mix with dressing and serve on lettuce.

COMBINATION SALAD

1 package gelatine, 1/2 cup cold water, 1/2 cup sugar, 1/2 cup mild vinegar, 1 cup boiling water, 1/2 teaspoon salt. Soak gelatine in cold water about 5 minutes, add vinegar, sugar, salt and boiling water. When mixture begins to thicken add 1 cup diced cooked carrots, 1 cup cooked peas, 1 cup cooked kidney beans, cut crosswise.

ORANGE AND APPLE SALAD

3 oranges, 2 red apples. Peel and slice oranges, removing white skins. Cut wedge shaped slices from red apples, core but do not peel. Arrange on crisp lettuce leaves on salad plates. Use alternate slices of orange and apple. Serve with French dressing, 1/4 cup lemon juice, 1 teaspoon salt, 1/2 cup salad oil. Method: Put ingredients in bottle with close fitting stopper, shake well until thoroughly combined.

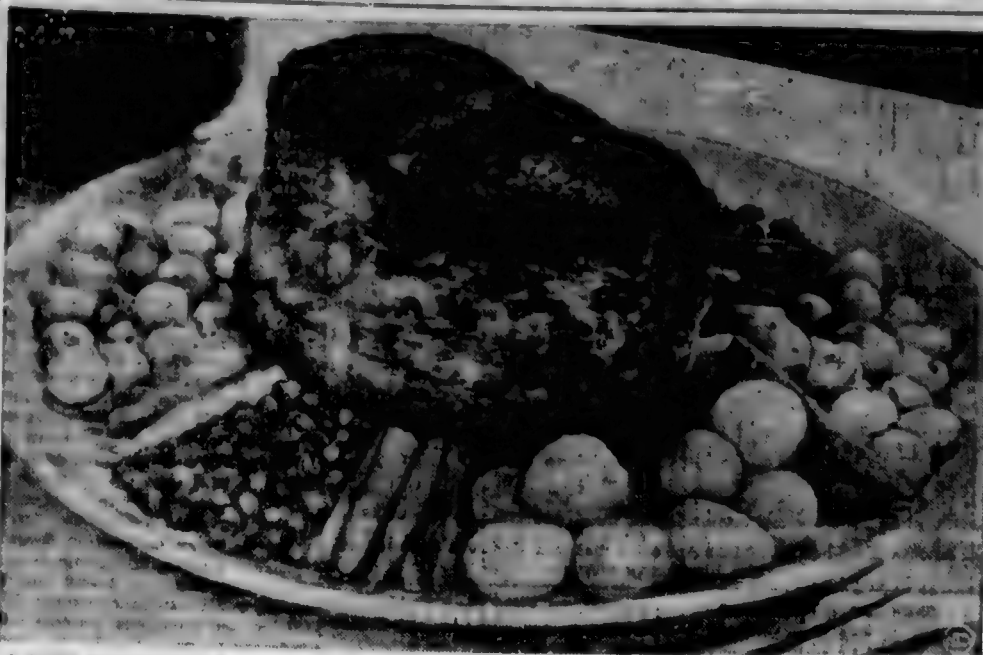
Orange and tomato salad: Use tomato instead of apple.

PINEAPPLE AND CARROT SALAD

1 cup shredded carrot, 1 cup crushed pineapple, pinch of salt, dissolve package of jelly powder. When cool (not hard) mix in the above and let set. Serve with salad dressing.

STUFFED EGG AND TOMATO SALAD

6 hard boiled eggs, 1 tablespoon vinegar, 2 tablespoons mayonnaise, 1/2 teaspoon salt, 4 tomatoes cut in wedges. Cut eggs in half lengthwise, remove yolks, mash and



A lordly roast of beef is made even more flavorful by a gravy pungent with herbs. Parsley, a family herb, enlivens the potato balls and mint gives delicate zest to the peas.

blend with mayonnaise, vinegar and salt. Refill cavities. Chill, cut in half lengthwise again. Arrange with tomato wedges on crisp lettuce. Garnish with additional mayonnaise and strips of green pepper. Serves 6.

VALENTINE FRUIT SALAD

Blend 2 packages of cream cheese with 1/2 cup miracle whip salad dressing. Add 1/2 cup nut meats, 1 cup drained, canned red cherries, 1/2 cup chunk pineapple, 1/2 cup chopped celery. Soften 1 1/2 packages gelatin in 1/2 cup cold water; dissolve over hot water, cool, add to mixture. Fold in one cup heavy cream (whipped). Add a dash of salt if necessary. Chill in heart shaped mold until firm, unmold. Garnish with little lettuce cups of salad dressing and red cherries.

CANDLESTICK SALAD

Cut 3 bananas in half lengthwise, roll in lemon juice to prevent discoloration, fit each half banana into the hole of a slice of pineapple. Place a cherry on top of each banana for the flame. Cut a green pepper in thin slices and place a curved slice at side of banana for a handle. Serve on shredded lettuce, decorated with orange, with French dressing.

CHICKEN SALAD

Flesh of one chicken, 1 small can of peas, 1 large apple, 1/2 medium size onion, 1 bunch celery. Salt and pepper to taste. Mix and serve on lettuce leaf. Serves eight.

RADISH AND CUCUMBER SALAD IN SOUR CREAM

1 bunch nice large red or white radishes, 1 large cucumber, 1/2 cup sour cream, salt and pepper to taste. Wash and slice the radishes, peel and slice the cucumber. Add salt and pepper and sour cream, mixing well.

CUCUMBER BOAT SALAD

3 raw cucumbers, 18 lettuce leaves, 6 tablespoons mayonnaise, canned peas. Peel raw cucumbers (about 4 inches long). Cut in halves and scrape all the seeds out, making a round hollow in each cucum-

ber, thus making them look like boats. Place three lettuce leaves on each salad plate in a cross-cross manner. Then place stuffed cucumber boat in the centre and fill with peas. Pour 1 tablespoon mayonnaise across boat, and serve. This serves six people.

SPANISH SALAD

Dissolve 1 package lemon jelly powder in a pint of boiling water. Add 1 tablespoon vinegar. Mix lightly 1 cup finely shredded cabbage, 1 cup chopped celery, 1/2 cup chopped pickle and about 1-3 of a small can of pimiento. Season with salt and as jelly begins to thicken add the mixture. Mold in shapes of jelly molds and serve on crisp lettuce leaves with mayonnaise dressing.

TOMATO STUFFED WITH NUTS

Tomatoes, green peas, nut meats, mayonnaise. Scald, peel, core and scoop out the tomatoes; fill them with finely chopped nuts and green peas which have been mixed with a little mayonnaise. Turn them upside down on a lettuce leaf, pour over them 2 tablespoons mayon-

naisse dressing, with olives and cream.

BEAUTY SALAD

Cut in small pieces 6 oranges, mix with 1/2 can of diced pineapple. Add a dozen marshmallows. Cut into bits, then add 1/2 English walnuts. On each plate place a lettuce leaf, and a cone of salad. Dot over with mayonnaise dressing and a dot of whipped cream and a maraschino cherry on top. Delicious.

SALMON SALAD

2 cups salmon, 1 cup cucumbers, 1/2 cup chopped sweet pickles, 2 hard boiled eggs, 1 teaspoon salt and pepper, 2 1-3 cups salad dress-

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ing. Mix ingredients together and pour salad dressing over the combination.

SALAD OR DESSERT

2 large grapefruit, 1 can crushed pineapple, gelatine. Cut grapefruit in sections, skin comes off each section easy. Put in bowl with the canned pineapple, mix gelatin with little warm water. Mix altogether. Pour into individual molds. Set in refrigerator until set and turn out on lettuce. Serve with mayonnaise or as a dessert serve with whipped cream.

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FAIRY SPONGE CAKE

3 eggs, 2-3 cup cold water, 1½ cups sugar, 1½ cups sifted cake flour, 1½ teaspoons baking powder, ½ teaspoon salt, 1 teaspoon vanilla. Add water to egg yolks, beat with rotary beater until light and foamy, add sugar gradually while continuing to beat the mixture, add vanilla, sift flour, salt and baking powder together three times, gradually beat into the egg mixture, then fold in the stiffly beaten egg whites. Bake in two large or three small layer cake pans lined with waxed paper in moderate oven (350 degrees) about 25 minutes or until done. Invert pans until cake is cold. Spread lemon filling between layers and sprinkle top of cake with powdered sugar.

GOLDEN CAKE

½ cup butter, 1 cup sugar, 4 egg yolks, 2 cups flour, 3 teaspoons baking powder, ¼ cup milk, vanilla. Follow recipe for mixing White Cake. Use egg yolks left from White Cake.

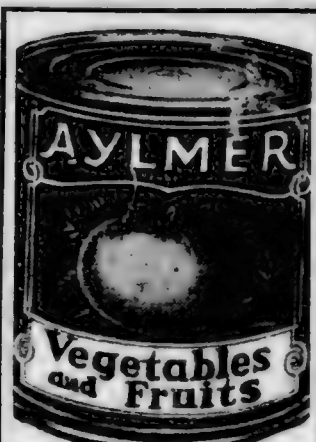
ENGLISH SODA CAKE

2 cups flour, ¼ pound orange candied peel, ½ pound raisins, 1 teaspoon soda, ½ pound currants, 1 teaspoon ground ginger, ½ pound brown sugar, 1 tablespoon ground cinnamon, 1 teaspoon grated nutmeg. Warm 2 tablespoons of butter a little, add 2 eggs well beaten and ¾ cup sweet milk, then add dry ingredients, beat well. Bake 1 hour in a loaf. It should not be eaten before a week.

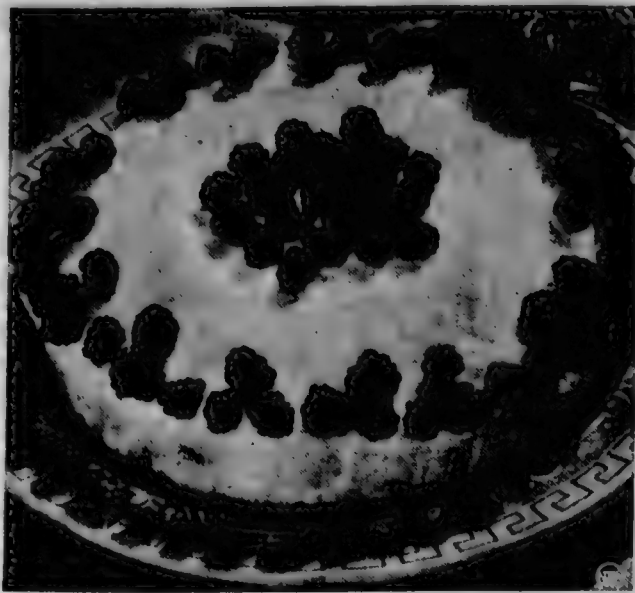
Frosting: Cream one package of cream cheese, add slowly 1½ cups confectioners' sugar and 1 teaspoon vanilla, beat until it's light and fluffy.

JELLY ROLL

3 beaten eggs, 1 cup sugar, 2 tablespoons milk, 2 teaspoons baking powder, 1 cup flour and 1 teaspoon lemon extract. Bake till brown, spread well jelly, roll in cold wet towel to cool.



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A smooth blackberry refrigerator cake makes a delicious farewell to the blackberry season.

TOMATO SOUP CAKE

Cream ½ cup shortening, 1 cup sugar, and beat until smooth and creamy, add 1 can tomato soup, about 1½ cups, in which is dissolved ¼ teaspoon soda, 2 cups flour, sifted with 2 teaspoons baking powder, 2 teaspoons nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, ¼ teaspoon salt. Mix well, then 1 cup chopped dates or raisins, 1 cup broken nutmeats. Pour in a greased pan and floured shallow pan about 8x13 inches and bake about 45 minutes in moderate oven; when cold cover with cream cheese icing and sliced cherries on top of icing.

Icing: Beat 2 packages cream cheese until smooth, gradually beat in 3 cups powdered sugar, flour, with 2 teaspoons vanilla; also to make a fruit cake add 1 cup mixed peel or glazed fruit.

COFFEE CAKE

½ cup butter, 1 cup white sugar, cream well, 2 cups flour, 3 teaspoons baking powder, ¼ teaspoon salt, ¾ cup chopped nuts, ½ cup strong coffee (strained), 2 egg whites, cream, butter thoroughly, add sugar, creaming well with butter. Measure all dry, egg whites last. Bake in two tins, 350 degrees F. for 25 minutes.

Frosting: 1 cup icing sugar, ½ teaspoon butter, 1 teaspoon cocoa, juice of strong coffee.

COCOANUT CAKE

2 cups white sugar, ½ cup butter, cream butter and sugar, add 1 cup milk, 3 cups flour, 3 teaspoons baking powder, dash of salt, 1 teaspoon almond, 1 teaspoon vanilla, beat 4 egg whites very fast; thing. Bake in two large tins.

Frosting: 1 egg white, 2 tablespoons cold water, ½ cup brown sugar, beat with egg beater well, add vanilla, ½ teaspoon baking powder, then cover with fresh coconut.

WHITE LOAF CAKE

1 cup sugar, ½ cup butter, ¾ cup sweet milk, whites of 2 eggs, flavor with lemon, 2 teaspoons baking

powder, 1½ cups flour, put ingredients together and beat for 5 minutes. Bake in loaf.

BANANA CAKE

1 cup white sugar, 2 eggs beaten slightly, ½ cup butter, 1 cup sour cream, 1 teaspoon soda, 1½ cups flour, 2 teaspoons baking powder, 1 cup raisins or dates chopped, ½ cup nutmeats chopped, 2 bananas mashed well. Bake in layers.

Filling: ½ banana, 5 teaspoons brown sugar, vanilla, 1 teaspoon cornstarch, add hot water to make a paste, then boil.

PEANUT CAKE

¾ cup brown sugar, ½ cup butter, 1 egg, 1 cup milk, 1 teaspoon baking soda in milk, 1 teaspoon baking powder, 1½ cups flour, 1 cup peanuts.

Frosting: 2½ cups icing sugar, peanut butter, little butter and milk.

PLAIN LAYER CAKE

3 tablespoons lard and butter mixed, 1 cup buttermilk or sour milk, 2 cups granulated sugar, 1 teaspoon soda in milk, 1 egg, 1 teaspoon vanilla, 2½ cups flour with ½ teaspoon baking powder, stir thoroughly, put in lay tin, bake 20 or 30 minutes; ice with caramel frosting made with 1 cup brown sugar, 3 tablespoons sweet cream, 1 tablespoon butter, after it's cooked, boil until it spins a hair, take off stove, stir until thick enough to spread on cake.

ORANGE CAKE

½ cup butter, 1 cup granulated sugar, 2 eggs, 1 teaspoon vanilla, ½ teaspoon salt, 1 teaspoon baking soda, 2 cups flour, 2-3 cup milk or water, 1 cup raisins, -orange (put through grinder), 1 cup walnuts. Cream butter and sugar, cream well add well beaten eggs and vanilla and beat, dissolve soda in warm water or milk, add flour.

GUMDROP CAKE

2 eggs, 1 cup granulated sugar, ½ cup butter, 1 teaspoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon mace, 2 cups flour (use 1 cup to cut gumdrops in), 1 pound gumdrops cut up in 1 cup flour, 1 pound raisins, wash, boil and drain, pinch of salt, ½ cup chopped nutmeats. Bake as fruit cake in pan 3x8x3 inches. Do not use black gumdrops.

TOMATO SOUP CAKE

½ cup butter, ½ cup sugar, 1 egg well beaten, 1 teaspoon baking soda, 1 can tomato soup, 1½ cups flour, 2 teaspoons cloves, 1 teaspoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon salt, 1 cup sliced dates, 1 cup chopped nuts. Combine these as an ordinary cake. Bake in moderate oven about 30 minutes.

TOMATO SOUP CAKE

First mix 1 can tomato soup and 1 small teaspoon soda, let stand while mixing the following: 1 cup white sugar, 2 tablespoons butter, ½ teaspoon cloves, ½ teaspoon nut-

meg, ½ teaspoon cinnamon, 2 cups flour, 1 teaspoon baking powder. Mix until mealy and add soda and soup and bake 1 hour.

DATE CAKE

1 cup dates cut fine, pour over them 1 cup boiling water, let them cool; 1 cup white sugar, 1 tablespoon shortening, break in this 1 egg yolk, add teaspoon vanilla, little salt, add your dates and ½ cup walnut meats, 2½ cups flour, 1 teaspoon soda, beat the egg whites and add last.

DATE CAKE

1 cup of chopped dates, 1 teaspoon of brown sugar, ½ cup of water, cook about 5 minutes, cool. 1½ cups of flour, 1 cup of brown sugar, ½ cup of rolled oats, 4 tablespoons of butter. Mix the above ingredients in order. Lay the mixture in bottom of pan, spread dates on top, lay other half of ingredients on the top. Bake in medium oven 20 minutes.

WAR CAKE

2 cups granulated sugar, 2 cups raisins, 1 heaping tablespoon lard, 1 small teaspoon salt, 1 cup boiling water, a little spice, cinnamon. Let all boil for 5 minutes, let cool, add 1 teaspoon baking soda, 2½ cups flour. Bake slow 45 minutes.

BURNT LEATHER CAKE

First part: 1-3 cup white sugar burnt until a nice brown, ½ cup boiling water; cream together 1½ cups granulated sugar, ½ cup butter, yolks of 2 eggs, 1 cup cold water, 2 cups flour, take ½ cup of the brown syrup, 1 teaspoon vanilla and beat them, add ½ cup flour with 2 teaspoons baking powder sifted together, beat egg whites stiff, add last, then the remaining syrup for icing.



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OATMEAL CAKE

1½ cups brown sugar, not quite a cup butter, 2 eggs, 1 cup sour cream, ¼ cup of buttermilk, 1 scant teaspoon of soda, 1 teaspoon of cinnamon, 2 cups of oatmeal, 1½ cups of flour, 5 cents worth of walnut meats, 1 cup of dates chopped; not too hot an oven.

SNICKERDOODLE CAKE

2-3 cup white sugar, 2-3 cup butter, 1 egg, grated rind of 1 lemon, 1 cup seedless raisins, 2-3 cup nutmeats, 1 cup sweet milk, ¼ teaspoon salt, 2½ cups flour, 3 teaspoons baking powder, cover with brown sugar, flour, nuts and spice on top. Bake 15 minutes or until done in oven at 400 degrees F.

Odors of boiling ham, cabbage or onions may be prevented by placing red pepper pods or pieces of charcoal, tied in a bag, into the kettle.

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CHEESE SANDWICHES

Grate the cheese fine, rub it to a paste with melted butter, season with salt and pepper and spread on the bread.

SANDWICH SPREAD

2 cups boiled ham, $\frac{1}{2}$ pound cheese, small bottle stuffed olives, 1 sweet pepper. Put ingredients through food chopper and moisten with salad dressing to spread easily.

HOT MUSHROOM SANDWICH

2 tablespoons butter, cook until mixture bubbles, 3 tablespoons flour, add soup and cook until it thickens; 1 medium tin cream of mushroom soup. Slice bread, remove crust, toast bread on one side and place thin slices of cold meat on untoasted sides. Place sandwiches on plates and cover with mushroom sauce. Sprinkle with chopped parsley and egg, put through a sieve.

SPONGE SANDWICH

Put 3 eggs in a bowl, beat 5 minutes, gradually adding $\frac{3}{4}$ cup sugar. Then add $\frac{3}{4}$ cup flour sifted with $\frac{1}{4}$ teaspoon baking powder. Mix well and bake in hot oven 10 minutes.

SANDWICH SPREAD

12 large tomatoes, 3 large onions, cooked together, 4 ripe sweet peppers, 1 teaspoon mustard, 1 cup flour, 1 cup vinegar, 1 tablespoon salt, 1 cup sugar, cook 15 minutes, seal. Put peppers through grinder.

SANDWICH FILLINGS

1—Chopped cooked meats, pickle and mayonnaise. 2—Sardines, cooked egg yolk and lemon juice. 3—Cooked bacon, cold roast chicken and mayonnaise. 4—Hard-boiled eggs and cooked bacon. 5—Lettuce, cold boiled chicken and mayonnaise.

SANDWICH FILLING

Put in a double boiler and heat $\frac{1}{2}$ cup butter, 3 eggs well beaten, $\frac{3}{4}$ cup granulated sugar, 3 level teaspoons of mustard and 1 teaspoon of salt. After the mixture is well cooked add the following and reheat: 1 cup vinegar (scant), $\frac{1}{4}$ cup cream cheese, 1 tin of pimientos, 2 sweet green peppers. Put peppers and pimientos through food chopper. Bring to boil and seal. Will keep indefinitely.

TUTTI FRUTTI SANDWICHES

Chop firm dates, cherries, figs and blanched almonds in equal proportions. Moisten with pineapple juice.

FLORIDA SANDWICHES

Put four hard eggs, $\frac{1}{2}$ pound Canadian cheese and four large sweet peppers through grinder. Moisten with salad dressing or cream. Season to taste with salt and pepper. Put between slices of buttered bread.

SANDWICH SPREAD

2 cups green peppers, 1 cup red peppers, 2 cups cucumbers, 1 cup onion, chopped fine, 2 cups vinegar, 1 teaspoon salt, 2 tablespoons butter, 2 tablespoons flour, 2 teaspoons mustard, chopped and boil 15 minutes, thicker the better.

SANDWICH SPREAD

Heat $\frac{1}{4}$ cup butter, 1 teaspoon salt, 3 teaspoons mustard, 1 cup granulated sugar, 3 eggs beaten, add to and heat 1 cup of vinegar, $\frac{1}{4}$ pint cream, $\frac{1}{4}$ pound grated cheese, 2 green sweet peppers and 2 red sweet peppers, thicken with a little corn starch and seal.

SANDWICH SPREAD (SPECIAL)

2 cups green tomatoes put through chopper, drain juice; 2 green peppers, 2 red peppers, chopped; salt. Let stand $\frac{1}{2}$ hour, drain off juice, put in kettle with $\frac{1}{2}$ cup water. Cook until tender, then

add $\frac{1}{2}$ dozen ground sweet pickles, any kind of canned cucumbers. Add the dressing: 1 cup granulated sugar, 2 teaspoons mustard, 1 cup vinegar, 3 eggs, 1 cup sour cream. Let come to boil, pour over pickles and let scald, seal.

DATE SANDWICHES

Stone dates and chop fine, one cup pulp, 1 tablespoon orange juice, mix spread on slices of whole wheat or white bread. Sprinkle with a little powdered cinnamon.

In boiling eggs, put them in boiling water. It will prevent the yolks from coloring black.



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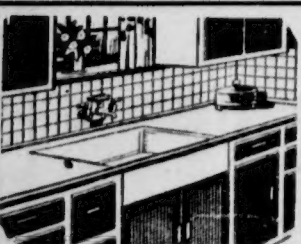
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If all the countries of the world could taste the native dishes of all the other countries in the world, something approaching a real brotherhood of man could be brought about, say we. Canada is particularly fortunate in having so many new Canadians who bring with them from their homeland the art of native cooking.

Dutch DUTCH PICKLES

1 quart cucumbers, 1 quart onions, 1 small cabbage, 3 red peppers, 1 quart green tomatoes, 1 large cauliflower, 3 cups vinegar, 2 cups sugar, 1½ cups corn syrup, ½ cup salt, ½ cup corn starch, ½ cup mustard, 1 teaspoon turmeric powder. Method: Chop all vegetables fine, cover with hot water and let stand ½ hour, drain, make a syrup of 7 cups, vinegar, sugar and corn syrup, heat to boiling, mix corn starch and seasoning to a paste with reserved 1 cup cold vinegar, add to hot syrup stirring until thick. Pour over pickles.

HOLLAND SPRITZ COOKIES

6 tablespoons light brown sugar, ½ teaspoon vanilla, 1-3 cup butter, ¾ cup flour, 1 small egg, 2½ teaspoons baking powder. Cream sugar and butter together, add vanilla and stir in the egg, add the flour sifted with baking powder, force through a rose pastry tube on to a greased cookie sheet and bake in a moderate oven, 375 degrees F., for 10 to 15 minutes.

English SOUR SCONES

Sift together 1 quart flour, 1 teaspoon soda, ½ teaspoon each of cream of tartar and salt, 2 tablespoons sugar and 1 teaspoon butter. Add enough sour milk, or buttermilk to make a soft dough. Knead very lightly, then roll out to a ¾ inch thickness and cut into squares. Bake on a hot greased griddle.

ENGLISH ROLLED WAFERS

½ cup molasses, ½ cup butter, 1 cup flour, 23 cups sugar, 1 tablespoon ginger or 1 cup chopped nutmeats. Heat molasses to boiling point, add butter, then slowly stirring constantly, add flour mixed and sifted with sugar and ginger. Drop small portions from tip of spoon, 2 inches apart on greased cookie sheet. Bake 15 minutes in slow oven at 300 degrees F. Cool slightly, remove from pan and roll over handle of wooden spoon while still warm.

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Here's how to make this appetizing dish: One pint oysters, drained, 12 slices bacon, cut in quarters. Arrange each oyster between two pieces of bacon on a toothpick. Place in pan. Sprinkle with salt and pepper. Broil about 3 minutes, then turn and broil other side about 3 minutes longer, or until bacon is crisp. Remove toothpicks. Serve with lemon juice. Garnish with chopped parsley. Serve at once. Quantities above will serve four to six.

French FRENCH PANCAKES

2 tablespoons melted lard, 1 egg, ¼ teaspoon salt, ½ cup flour, 1 teaspoon baking powder, 1 cup hot milk. Soft flour, baking powder and salt together, beat egg light and add hot milk and melted lard. When slightly cool, stir into sifted dry ingredients. Beat until perfectly smooth, heat griddle or skillet to form pancakes about 3 inches in diameter, turn with spatula or pancake turner as soon as first side browns. Spread with jelly, roll and sprinkle top with powdered sugar. This recipe will make a dozen pancakes.

RABBIT AU VIN BLANC (French Recipe)

Cut rabbit up into neat pieces, melt 1 pound butter and olive oil in a pan and brown each piece. When pieces are well browned add 2 cups of broth, a large glass of white wine (dry), 1 chopped onion, garlic, parsley, celery, pepper and salt. Cook slowly during 1 hour and 15 minutes.

HARICOTS BORDELAIS (French Beans)

Cook some French beans, strain them. Mash together butter, anchovy, shallots and minced garlic. Put this mixture with the hot French beans after you have strained them. Add parsley, minced pickles and boil slowly during 20 minutes.

PHEASANT A LA MODE D'AURAY (French Recipe)

Pheasant is cooked like a chicken with the difference that it must be larded. Slices of fresh pork are tied around the pheasant as otherwise it would be too dry. The roaster must contain 1 pound of butter and about 1 pound of lard. It must be frequently sprinkled. Roast 40 to 45 minutes for a medium size pheasant. Use very fat gravy. Slices of lemon and fresh cress may also be served with the pheasant at the table.

Swedish SWEDISH WATER ROLLS

Make these with nuts sprinkled over top and use for afternoon tea. 1 yeast cake, ½ cup tepid milk, 3 whole eggs or 4 yolks, ½ pound butter or you may use ¼ pound of lard and ¼ pound of butter, 2 tablespoons sugar, 4 cups flour.

Dissolve yeast in the milk, add to butter which has been creamed

with the sugar then beaten eggs. Mix flour in well. Put the ball of dough into a clean cloth and submerge just half way in cold water until raised double its size. Then remove and take a teaspoon at a time and roll lengthwise in a mixture of sugar and flour. Shape in figure eight or circles and let rise and bake in fairly hot oven. Brush with egg white and sprinkle with nuts if desired.

CHICKEN SALAD L'ANCIENNE

1 boiled chicken, 1 cup crisp celery, salt, ¾ pint mayonnaise, 1 head lettuce, celery tips, stuffed olives, radishes, 1 cup mushrooms, 2 hard boiled eggs, ¼ cup pickles. Grind chicken, add small dice, a little fine salt, pour in the mayonnaise, mix together. Pile the mixtures on cup shaped lettuce leaves and garnish with strip of radishes, celery tips, stuffed olives, fine cut mushrooms and sliced hard boiled eggs.

BISCUIT DE SAVOIE (French Recipe)

8 eggs, 1 cup of sugar, 1 pinch of salt, 1 cup of pastry flour, rind of ½ lemon or a teaspoon of vanilla. Beat yolks, sugar and salt with a wooden spoon for at least 30 minutes, add the flour, lemon or vanilla, add egg whites last of all, which have been beaten stiff. Bake in a slow oven 325 degrees F. at least 1 hour.

German APPLE KUTCHEN (German)

1½ cups flour sifted with 1 large teaspoon baking powder, ¼ cup butter, pinch of salt. Mix as for pastry; add 1 well beaten egg and ¼ cup white sugar, mix with sour cream (about 1 tablespoon) to consistency of doughnut dough, roll and place in pan, spread with sweetened applesauce flavored lightly with cinnamon, put strips of solid top same as underneath, sprinkle with granulated sugar. Bake in hot oven.

HUNGARIAN COFFEE CAKE

1½ cups flour, ¾ cup brown sugar, ½ teaspoon cinnamon, ¼ teaspoon mace, ¼ cup butter, ½ cup sour milk or buttermilk, ½ teaspoon soda. Mix flour, sugar and spices, cut in butter (put aside 1 cup of this mixture to sprinkle over the top), to the rest add sour milk or buttermilk and soda dissolved in a little hot water, pour into a

Russian CAUCASIAN SHASHLYKE

Lamb is broiled on a skewer after it has been marinated in a mixture of lemon juice 2 tablespoons, oil 2 tablespoons, onion, salt and pepper. Serve with cole slaw.



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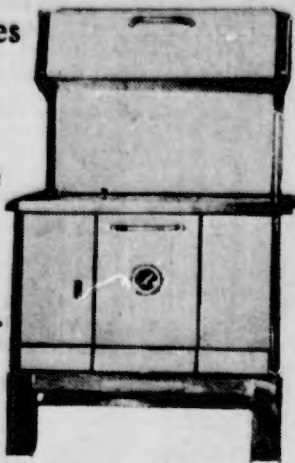
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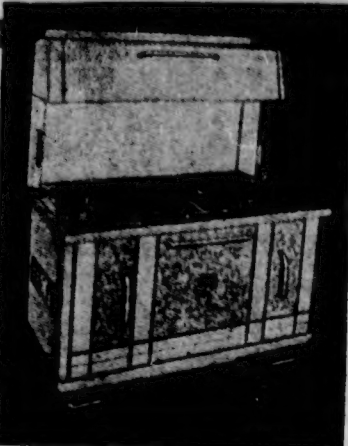
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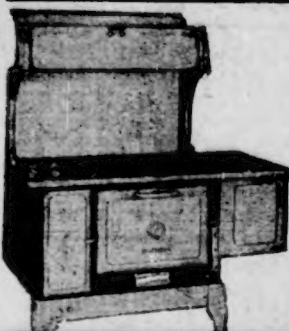
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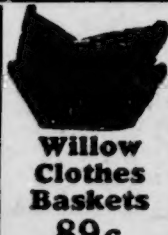
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